TRIED and TRUE RECIPES

COMPILED BY

ELIZABETH B. BASHINSKY

Mrs. E. H. Grogan

Gunston,

Alabama.

May. 4. 1922.

Convention of N. D. C. Troy. Ala.

Tried and True Recipes

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ELIZABETH B. BASHINSKY

Alabama Division
United Daughters of the Confederacy

Scholarship Committee Alabama Division U. D. C.

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(MRS. L. M.) ELIZABETH B. BASHINSKY, Chairman, Troy, Ala.

Buttermilk Biscuits 50
Corn Muffins 44
Chicken Croquettes 24
Oyster Cocktail 11
Crabs Deviled 9
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Cheese Soufflé 64

To My Daughter

Helen Bashinsky Case

Who, in all the years of her life, never failed to radiate that which was helpful, unselfish, beautiful, and true: with gratitude for the blessedness of association with her, and pride in being the mother of so pure a spirit, this book is dedicated in Loving Memory.

PREFACE

"Cooking is become an art, a noble science."

On February 10, 1921, requests were sent by the compiler of these recipes to friends and members of the United Daughters of the Confederacy, asking for recipes to be published in book form and sold for the benefit of the Memorial Scholarship Endowment Fund of the Alabama Division, United Daughters of the Confederacy. Each contributor was asked to sign her recipe, with the understanding that her signature did not imply originality, but that the recipe had been tested by her and found true.

The response to this request was most gratifying. Women of culture and refinement, leaders of patriotic and literary organizations, directors in the "noble science" of cookery, sent recipes old and new, treasures gathered from the cook books of their mothers and grandmothers, traditional in their families, and many published now for the first time.

Other appeals were sent to business firms throughout the country asking them to take advertising space, through the sale of which the publication of this book was to be financed. Their coöperation was no less gratifying. The response to these two appeals finds fulfillment in this volume of Tried and True Recipes.

Realizing that the success of a recipe depends chiefly upon the quality of its ingredients, we sought the patronage only of those firms whose products we had used and could recommend to our readers. We call your attention to these selective advertisers, and beg that you give them the patronage which they merit, because of their integrity, the superiority of their goods, and their coöperation in the promotion of our educational work.

To the women who sent their recipes and to the firms whose generous patronage made possible the publication of this volume, we wish to express our grateful appreciation.

We send forth this volume on a three-fold mission—to bring education and opportunity to worthy boys and girls; to perpetuate the memory of those whose names the Memorial Scholarships will bear, and to guide the American home-makers in the important "Art of Cookery."

If it be true that "the hand that rocks the cradle is the hand that rules the world," it is no less true that the hand that kneads the dough contributes in large measure to the health and happiness of the world, and if we can feed upon such delectable dishes as "Heavenly Hash" and "Glorified Rice Pudding," why descend to the dead level of soggy biscuit and foggy coffee? Brillat Savarin was right when he declared, "The invention of a new dish means more happiness to the world than the discovery of a constellation." The dishes herein revealed will refute the theories of the "decline of cooking" enunciated by Octave Uzame and Henry Harvard, and convince us that the table of today surpasses that of the "good old times" of a century ago.

May these recipes bring you joy—a joy mingled with the fragrance of steaming soups, delicate sauces, savory roasts, refreshing beverages, pungent spices, and luscious fruits which greet you as from some "fire fairy's golden casserole."

(Mrs. L. M.) Elizabeth B. Bashinsky,
Chairman Ala. U. D. C. Scholarship Committee.

Troy, Alabama,
February 10, 1922.

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SOUPS.

Foundation for Cream Soups

1 pint milk
1 heaping tablespoon flour
2 tablespoons butter
Salt and white pepper

Process: Melt butter in double boiler, add flour and mix well, then add milk very gradually and stir until thick.

Almond Soup

3 cups chicken stock
3 cups sweet milk
1 tablespoon flour
2 tablespoons butter
½ lb. ground almonds
2 tablespoons Worcester
Cayenne
Little onion juice

Process: Melt butter, add flour, hot milk, and other ingredients, except almonds. Serve with whipped cream and ground almonds on top.

Mrs. H. S. Scrugs, Gallatin, Tenn.

Cream of Asparagus Soup

1 qt. milk
¼ cup butter
1 tablespoon flour
1 can asparagus tips
Cayenne, white pepper, and salt

Process: Make a thin cream sauce of first three ingredients. Add asparagus stalks to milk when first put on stove. When slightly thickened, run through sieve. Add asparagus tips and return to fire. When hot, serve with toasted bread squares. If it should thicken too much, thin with hot milk.

Mollie F. Crenshaw, ex-Pres., Ala. Div. U. D. C., Montgomery, Ala.

Cream of Celery Soup

1 head celery
1 pt. rich chicken broth
Salt and pepper
1 tablespoon flour
1 tablespoon butter
½ pt. each, milk and cream

Process: Pound celery and boil in broth for 20 minutes. Cream flour and butter and add to broth. Add milk, cream, salt, and pepper. If too thick, thin with cream or broth.

Mrs. Hamilton Weedon, Troy, Ala.

Bouillon

2 pounds lean beef
½ onion
3 bay leaves
White and shell 1 egg
1 tablespoon sherry (optional)
Cayenne and salt

Process: Cut beef into small pieces, cover with cold water and simmer about an hour; add 2 quarts boiling water, onion, and bay leaves and boil until the appearance of beef indicates all strength extracted Strain. When cold, remove all fat and return to stove. Add beaten white and crushed shell of an egg and boil. Skim and strain through cloth or bag. Usually 2 pounds of beef should make 6 cups of bouillon. When ready to serve, heat to boiling, add salt and pepper, and 1 tablespoon sherry to quart of bouillon. Serve hot with thin slice of lemon on each cup.

Mrs. John Tilley, Montgomery, Ala.

Bouillon

5 pounds beef with plenty bone
4 quarts cold water
1 potato
½ white turnip
Parsley
1 bay leaf
1 small carrot
1 onion, 1 leek
3 cloves
2 stalks celery
Little garlic
Liebig's Extract of Beef

Process: Cut beef into 5 or 6 pieces, cover with cold water and boil 5 or 6 hours, skimming frequently. An hour before removing from fire, add vegetables and all seasonings. When cold, remove all grease, re-heat and strain through cloth; season with salt, pepper, and beef extract.

Mrs. John Weedon, Florence, Alabama.

Pacific Clam Chowder

1 large slice pork
1 pt. potatoes
1 large onion
½ lb. can clams
4 or 5 crackers
1 pt. hot milk

Process: Chop first 3 ingredients, cover with water and boil until tender. Chop clams, roll crackers, and add with salt and cayenne. Stir carefully, cook 2 minutes, and add hot milk. Serve hot.

Carroll Roy Stewart, Los Angeles, California.

Lousiana Gumbo

1 chicken
½ lb. ham
1 qt. or 1 can okra
3 large or 1 can tomatoes
1 bay leaf
2 onions
1 small red pepper
2 tablespoons flour
3 qts. boiling water
Salt

Process: Fry ham and brown chicken in ham fat. Remove chicken and put the flour, okra, and minced onions into fat; cook about 25 minutes, stirring to prevent burning. If not sufficient fat, add butter. Pour mixture into soup pot. Rinse skillet and pour the water on vegetables. Add red pepper, chicken, tomatoes, boiling water, and bay leaf and simmer slowly 3 hours. Season with 1 tablespoon gumbo file. Oysters may be added just before gumbo is taken off and cooked until edges curl. Serve in soup plate, with boiled rice piled up in center.

Mrs. George Ulrick, Carrizozo, New Mexico.

Mock Bisque

1 pt. tomatoes
1 pt. milk
1 bay leaf
1 sprig parsley
¼ teaspoon soda
⅛ teaspoon pepper
2 tablespoons butter
2 teaspoons salt
3 teaspoons sugar
2 tablespoons flour

Process: Cook tomatoes and a slice of onion with the seasoning and soda for 10 minutes, and strain. Make a cream sauce of the butter, flour, and half of milk; cook until thick, then add the rest of milk which has been heated; mix with tomatoes; heat and serve at once.

F. May Sellman, Baltimore, Md.

Cream of Mushroom Soup

1 pt. white stock
1 pt. milk
3 tablespoons butter
2 tablespoons flour
1 can mushrooms and liquor
Salt and pepper

Process: Melt butter, add flour, and gradually stir in milk and stock. When blended, add ½ cup mushroom liquor and mushrooms chopped fine, salt, white and red pepper. When ready to serve, add juice of half lemon.

Mrs. W. E. R. Byrne, Cor. Sec. Gen. U. D. C., Charleston, W. Va.

Oyster Soup

Drain and wash oysters. Strain oyster juice. For each quart oysters use 3 pints milk; add salt, red and white pepper, a stalk of celery, and heat to boiling. Add oysters and 1 tablespoon melted butter and cook until oysters are plumped and edges slightly curled. Remove celery and pour into hot soup tureen. Serve immediately and have very hot.

Elizabeth B. Bashinsky, Troy, Ala.

Puree Green Peas

Process: Heat 1 quart of milk to boiling. Add 1 tablespoon butter to 2 cans peas and heat until butter melts. Run peas through sieve, add liquor from the 2 cans. When ready to serve, add boiling peas to boiling milk. Season with cayenne and white pepper and serve with whipped cream.

Mrs. Emmett, New Orleans, La.

Puree of Tomatoes

To 2 quarts good beef stock, add a can of tomatoes and a slice of onion. Let boil. Cream 1 tablespoon butter with 1 heaping tablespoon flour, cayenne, and salt, and add to tomatoes. Strain. Serve with toasted bread squares.

Caroline Haralson, Montgomery, Ala.

Cream Tomato Bisque

2 cups tomatoes
4 cups sweet milk
4 tablespoons butter
4 tablespoons flour
¼ teaspoon salt
¼ teaspoon soda

Process: Melt butter, add flour and milk and stir until it thickens. Cook and strain tomatoes; add soda, salt, and pepper; combine mixtures and stir for short while. This amount will serve 8 people.

Mrs. S. G. Lang, Sandersville, Ga.

Cream of Potato Soup

1 pint milk
1 cup Irish potatoes
1 pint cream sauce
1 small onion, grated
Yolks 2 eggs
1 stalk celery cut fine

White and red pepper

Process: Add creamed potatoes to warm sauce and blend; add onion, celery, seasonings, milk, and when ready to serve, add yolks well beaten.

Elizabeth B. Bashinsky, Troy, Ala.

Vegetable Marmalade for Winter Soups

2 pecks ripe tomatoes
½ peck okra
12 ears corn
1 pt. chopped onions

Process: Plunge tomatoes into boiling water for a moment; skin, chop fine, and boil 30 minutes; then add 1 cup salt, onions, okra cut into thin rings, and corn cut and scraped from cobs. Cook until done. Seal while boiling hot in pint jars. Keep in dark closet. To make soup, add 1 cup of marmalade to 1 quart of milk and heat.

Mrs. Moses McLemore, Montgomery, Ala.

Vegetable Jam for Winter Soup

4 pecks ripe tomatoes
2 pecks okra
2 quarts onions
6 red peppers

Process: Scald tomatoes, skin and cut fine. Wash okra and cut thin; chop onions and pepper; mix all, add salt to taste and boil until thick. This quantity makes 19 quarts. Seal hot. Add beef stock for winter soups.

Mrs. John D. Weedon, Florence, Ala.

FISH.

Caviar on Toast

1 can Russian Caviar, juice 1 lemon, 2 heaping tablespoons butter.

Process: Add lemon juice and melted butter to caviar. Spread on round pieces of toast. Put into oven until very hot. Serve immediately. This amount will serve 10 people.

Mrs. Josephine Anderson, Anniston, Ala.

Bell Peppers Stuffed with Crab Meat

12 bell peppers
1 large can crab meat
1½ cups mashed potatoes
3 hard boiled eggs
3 tablespoons butter
Seasonings

Process: Cut a slice from top of each pepper, with scissors carefully remove seed and seed walls, wash and turn top end down to drain on platter. Mash crab meat, add creamed potatoes. Press eggs through strainer, cream with melted butter, and add to crab. Season to taste with Worcester, tomato catsup, lemon juice or vinegar, salt and pepper,—about ½ cup or more of seasonings, using more Worcester than catsup. If too soft after seasoning, add bread crumbs to stiffen. Stuff peppers with this mixture, place in a pan about 3 inches deep, add water to half depth of peppers, cover pan and bake until done, but not too soft to retain shape. Drain off water, sprinkle each pepper with cracker crumbs and butter and bake again until crackers are light brown.

Mrs. W. W. Haralson, Troy, Ala.

Deviled Crabs

1 can crab meat
Cracker or bread crumbs
Chopped parsley
Juice of ½ lemon
Salt and pepper
1 tablespoon Worcester Sauce
2 tablespoons butter
2 eggs
1 tomato, well mashed

Process: Use one third as much crumbs as crab meat. Mix together thoroughly all ingredients. Fill crab shells, dust top with cracker crumbs, place a small piece of butter on top of each and bake 20 to 30 minutes. Serve with a slice of lemon and a sprig of parsley on each.

Mrs. Emily F. McCall, Montgomery, Ala.

Deviled Crabs

Make dressing according to recipe on large No. 2 can crabs, and add to it ¾ cup catsup, ¾ cup Boiled Dressing No. 6, 3 tablespoons Worcester Sauce, 1 tablespoon vinegar, salt, pepper, ½ cup butter or chicken fat, 3 hard boiled eggs run through a wire strainer, and about 10 powdered crackers. Mix thoroughly with crab meat, fill shells and bake. Garnish with parsley and serve with lemon.

Mrs. W. C. Black, Troy, Ala.

Deviled Crabs

Pick the meat from 12 crabs. Heat ½ pound snow flake crackers and roll very fine. Mix crab meat and cracker crumbs; add 4 eggs, 6 sprigs parsley, juice of ½ lemon, ¼ pound butter, salt and pepper to taste. Chop one medium size onion very fine and let it stew in melted butter 5 minutes and add to other ingredients. Have shells ready, fill with mixture, sprinkle with cracker crumbs, and pour over a small quantity melted butter in which there is no onion. Bake in hot oven one-half hour and serve at once. Canned crabs can be used if fresh ones are not available; the above quantity of seasoning requires two cans.

Mrs. S. G. Lang, Sandersville, Ga.

Stuffed Crabs

1½ dozen boiled crabs
1 cup bread
½ cup milk
1 cup cream
2 tablespoons butter
¼ teaspoon grated onion
½ pod red pepper
1 teaspoon salt
½ teaspoon chopped parsley
2 hard boiled eggs

Process: Pick crabs, mix with bread, salt, pepper, and hard boiled eggs (minced). Boil cream and milk with onion, butter, and parsley and pour over crabs. Put into shells. Put bread crumbs and bits of butter on top of crabs and bake about 10 minutes.

Mrs. J. M. McGlathery, Pass Christian, Miss.

Fish Coquilles

2 cups cooked fish
1 cup Irish potatoes
2 cups rich milk
Salt and pepper
1 heaping tablespoon butter
2 level tablespoons flour
Worcester Sauce
Nutmeg

Process: Mix minced fish and mashed potatoes; season with salt and pepper and place in coquille shells or baking dish. Make a cream sauce of butter, flour, and milk. Remove from fire and add salt, pepper, Worcester, and dash of nutmeg. Pour sauce over fish, brown in oven, and serve immediately.

Mrs. John Tilley, Montgomery, Ala.

Creole Fish

Cut a red fish or red snapper in pieces and fry brown in deep, hot lard. Chop 1 large onion, 2 leaves of garlic and fry brown in butter; add 2 tablespoons flour, 1 pint of tomatoes, 1 tablespoon Worcester Sauce, 6 whole cloves, salt, and pepper. Let this simmer, not boil, 30 minutes and add 1 pint of wine. Have ready several slices of bread toasted and trimmed; arrange fish on these and pour sauce over it. Serve very hot on a platter, garnished with parsley and lemon.

Mrs. M. W. Camper, Florence, Ala.

Lobster a la Newburg

1½ cups milk
1½ tablespoons butter
1 tablespoon flour
Salt and Cayenne
1 tablespoon Worcester
Juice and rind of 1 lemon
Yolks 2 eggs, well beaten
Wine glass sherry

Process: Make a cream sauce of first four ingredients; add Worcester, lemon, and eggs; when thick, add lobster and sherry.

Mrs. F. C. Stevenson, Montgomery, Ala.

Lobster a la Newburg

1 pint milk
1 heaping tablespoon flour
2 tablespoons cold water
1 egg
1 heaping tablespoon butter
1 tablespoon sherry
½ pound can lobster
Cayenne and salt

Process: Dissolve flour in cold water and add to well beaten egg; heat milk, add butter, and before it boils add, not a slice, but the butt end of a lemon, the egg and flour, stirring constantly until it thickens. Pour wine over lobster and when dressing is thick enough, add lobster and pepper. Heat thoroughly, stir constantly, add salt just before serving.

Mrs. W. A. Gayle, ex-Pres. Ala. Div. U. D. C., Montgomery, Ala.

Lobster a la Newburg

Meat of 2 small lobsters	Yolks 2 eggs
1 teaspoon salt	1 pint cream
½ teaspoon mustard	1 gill sherry
1 teaspoon Worcester Sauce	Small lump butter
Pinch red pepper	Corn-starch

Process: Put lobster into chafing dish with butter and stir until butter is melted; stir in sherry, in which has been mixed the salt and mustard, then add Worcester Sauce and pepper. Thicken cream with corn-starch; beat yolks of eggs and mix well with cream; pour this gradually into chafing dish and cook until it boils. Serve immediately. Sufficient for 4 people.

Mrs. B. Rielley, Washington, D. C.

Lobster a la Newburg

2 cups boiled lobster	Cayenne and salt
2 tablespoons melted butter	Yolks 3 eggs
Wine glass sherry	1 cup sweet cream

Process: Mix first four ingredients and heat thoroughly in chafing dish or double boiler. When water in outer pan boils, add yolks well beaten and mixed with cream. Stir a minute or two and serve.

Julios Scott Matthews, Hagerstown, Md.

Lobster or Shrimp Cocktail

1 cup mayonnaise	1 tablespoon vinegar
1 tablespoon catsup	Paprika

1 tablespoon anchovies mashed fine and smooth

Process: Mix and pour over lobster or shrimp. Serve ice cold, in glasses in beds of crushed ice.

Mrs. Wm. P. Screws, Montgomery, Ala.

Oyster Cocktail

4 tablespoons Chili Sauce	2 teaspoons Worcester Sauce
4 tablespoons vinegar	1 teaspoon horseradish (optional)
4 tablespoons lemon juice	

2 or 3 drops Tabasco

Process: Mix all ingredients and set on ice, to get thoroughly cold. Just before serving, place 6 small oysters, which must be very cold, in each cocktail glass. Cover generously with dressing. Serve with wafers.

Oscar, the Waldorf Chef, New York, N. Y.

Creamed Oysters

1 quart oysters	3½ pints milk
3 tablespoons butter	White pepper and salt
3 tablespoons flour	Stalk of celery

Process: Melt butter, add flour, salt, and pepper and stir until smooth; add gradually 3 cups rich milk and stir until smooth and thick. Wash oysters and put into 5 cups boiling milk to which a stalk of celery was added when placed on stove to heat. Cook oysters until edges slightly curl; pour into a colander and drain, discarding the milk in which they were boiled; add oysters quickly to hot sauce. Stir until thoroughly hot, add additional seasoning, if needed, and serve very hot in ramekins.

Elizabeth B. Bashinsky, Troy, Ala.

Curried Oysters

1 tablespoon curry powder
1 dessertspoon flour
1 cup cream or milk
Salt
1 heaping tablespoon butter
24 plant oysters

Process: Mix first four ingredients. Place butter and oysters in a saucepan, add immediately the curry mixture and cook over moderate fire, stirring constantly until oysters open their gills. Serve with toasted crackers.

Mrs. F. C. Stevenson, Montgomery, Ala.

Oyster Cutlets

Break into flakes 1 pint of cooked oysters and mix gently with sauce made of 2 tablespoons butter, 3 tablespoons flour, and 1 cup milk. Season highly with salt, pepper, and lemon juice; mold, bread, and fry.

Frankie F. McCall, Montgomery, Ala.

Deviled Oysters

Mix 1 pint minced celery and 2 minced onions with 2 tablespoons butter, and cook until tender. Add a quart of oysters drained and cut in halves, and 1 cup of bread crumbs; season with curry powder, Worcester Sauce, red and black pepper, and bake a few minutes in baking dish. Serve hot.

(Mrs. J. R.) Mildred White Wells, Merion, Pa.

Scalloped Oysters

Wash 24 oysters; put a layer of cracker crumbs into bottom of casserole, then a layer of oysters. Sprinkle salt, pepper, and bits of butter over oysters. Repeat until dish is full with cracker crumbs on top. Pour over milk to almost cover and bake.

Mrs. T. A. Caddell, Decatur, Ala.

Oysters in Ramekins

3 pints oysters
1 bottle tomato catsup
1 heaping tablespoon butter
1 tablespoon Worcester
1 cup thick cream
Salt, red and black pepper

Process: Make a sauce of all ingredients, except oysters. Boil oysters in their liquor, place in ramekins, cover with sauce; bake in moderate oven and add sauce from time to time, that as much as possible may be used. Watch closely to prevent burning.

(Mrs. T. E.) Mary C. Kilby, Montgomery, Ala.

Baked Salmon

1 can salmon
Yolks 3 eggs
1 cup bread crumbs
1 cup sweet milk
¼ cup butter, melted
Cayenne pepper and salt

Process: Drain salmon, mash, and add ingredients in order given. Steam in a border mold for an hour and bake until brown. Turn into parsley garnished dish and fill center with potato balls in cream dressing and minced parsley; border salmon with green peas cooked until tender, and garnish with potato roses. Serve with Salmon Sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Salmon Croquettes

1 can salmon
Yolks 2 eggs
Crackers, sifted
Mashed potatoes
Salt and cayenne

Process: Mix salmon with equal quantity of hot mashed potatoes; add salt and cayenne. Form into shape, dip into egg, cover with cracker crumbs, and fry in deep, hot fat.

Mrs. H. C. Scrugs, Jackson, Tenn.

Salmon Mousse

1 can pink salmon
1 cup thin cream
Whites 3 eggs
1 cup wet bread
½ cup butter, melted

Process: Soak bread in water and squeeze out before measuring. Mash salmon with fork, add cream, whites unbeaten, salt, cayenne, black pepper, and bread. Bake and serve as Baked Salmon.

Elizabeth B. Bashinsky, Troy, Ala.

Salmon Loaf

1 can salmon
2 eggs, unbeaten
Paprika and cayenne
4 crackers, rolled
3 tablespoons melted butter
Salt and pepper

Process: Mix a can of salmon, or its equivalent in cold boiled salmon, with the other ingredients and steam in greased baking powder cans, in boiling water for about 30 minutes. Turn out, garnish with parsley and lemon, and serve with Lemon Sauce.

Mrs. Amelia R. Walters, Oakland, Cal.

Timbales of Salmon

1 pound can salmon
4 eggs, separated
4 tablespoons cream
Salt and pepper

Process: Mash salmon fine and gradually add cream, salt, pepper, yolks well beaten, and whites beaten stiff. Fill greased custard cups two thirds full of salmon; stand cups in hot water and bake in quick oven 15 minutes. Serve hot.

Mrs. Nancy C. Naret, New York, N. Y.

Baked Shad

After dressing a good sized fish, salt well. With a sharp knife cut slashes in each side about one and one-half inches long and as far apart. Slice a piece of salt bacon one-eighth inch thick and cut in pieces one inch long. Insert pieces in cuts of fish on both sides. Make a dressing of egg bread and stale light bread, and season with onion, pepper, and salt. Stuff fish and draw sides together with a coarse needle and thread. Place remainder of dressing in pan around fish. Bake about an hour, basting frequently. When done, clip and remove thread; serve on a flat platter garnished with slices of lemon and parsley.

Mrs. S. G. Lang, Sandersville, Ga.

Baked Shad and Oyster Filling

Split shad down the back, season lightly with salt and pepper and place in refrigerator until ready to cook. Drain a pint of oysters and reserve liquor. Season oysters with salt and pepper and dredge lightly in rolled bread crumbs. Stuff fish with oysters, sew up split or pin with skewers; cover bottom of baking pan with rolled bread crumbs, sprinkle with minced parsley and a teaspoon of minced onion and bits of butter. Place fish in this bed, cover with rolled bread crumbs, parsley, and bits of butter. Bake about 30 minutes in a hot oven, then pour in liquor and any oysters not used in dressing, and continue baking until done.

Mrs. Leon Weil, Montgomery, Ala.

Shrimp Fritters

1 can chopped shrimps
3 eggs
¼ cup milk
1 teaspoon melted butter
Pinch of salt
Fine bread crumbs

Process: Make a batter of eggs, milk, butter, salt, and bread crumbs to make a stiff batter. Add shrimp and fry in deep, hot fat. Serve hot.

Mrs. Nancy C. Naret, New York, N. Y.

FISH AND MEAT SAUCES

Cheese Sauce

4 tablespoons butter
3 tablespoons flour
2 cups hot milk
¾ teaspoon salt
1½ cups grated cheese
Cayenne and white pepper

Process: Add cheese to hot milk and stir until melted, then mix as in Thin White Sauce. Pour over previously boiled macaroni and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Cranberry Sauce

1 quart cranberries, 1 cup water, 2 cups sugar

Process: Boil cranberries and water in covered vessel for 5 or 6 minutes and press through a fine strainer. Add sugar immediately and stir until dissolved. Pour into molds.

Mrs. H. C. Calvin, Dothan, Ala.

Cranberry Sauce

Wash 1 quart of cranberries, and after putting them into a stewpan with 1 scant pint of water, and 1 pint of sugar, cook for 20 minutes, stirring often. Rinse a mold with cold water and pour the stewed cranberries into it. Set away to cool and harden.

Elizabeth B. Bashinsky, Troy, Ala.

Cranberry Jelly

Wash 1 quart of cranberries. Put the fruit into a stew pan, either porcelain lined or granite ware, add 1 cup of water and 2 cups sugar. Heat quickly to boiling point. Stir well, pressing the berries to sides of the pan to crush them. Cook 12 minutes from the time they begin to boil. Rinse a mold in cold water, press the berries through a strainer, pour into the mold immediately, and set away to harden. As soon as it becomes cold it will be firm.

Elizabeth B. Bashinsky, Troy, Ala.

Creole Dressing for Steak

Stew tomatoes, fresh or canned, with 1 small sliced onion and 2 bay leaves; run through sieve; season with mace, cloves, spice, and cayenne. Re-heat, pour over steak and serve.

Mrs. Harris Brown, Gallatin, Tenn.

Sauce for Mackerel or Fish

1 tablespoon sugar
1 teaspoon salt
1 teaspoon flour
1 tablespoon butter
1 egg
½ teaspoon celery seed
½ cup water
½ cup vinegar

Process: Sift dry ingredients and cream with butter. Mix in order given and cook until thick, stirring constantly.

Mrs. Stuart McKenzie, Montgomery, Ala.

Sauce for Baked Fish

1¾ cups water
1 small onion, sliced
1 tablespoon chopped celery
2 tablespoons vinegar
1 lemon, sliced
½ teaspoon salt
Cayenne
2 eggs

Process: Mix all ingredients, except eggs, and boil 10 minutes. Beat in the eggs and serve.

Mrs. Henry Paris, Sandersville, Ga.

Lemon Sauce for Fish

2 tablespoons butter
Juice ½ lemon
2 eggs
Dash of mace

Process: Mix all ingredients, except eggs, and heat in double boiler until very hot; add salt and pepper. When ready to serve, add eggs well beaten, and serve immediately.

Amelia R. Walters, Oakland, Cal.

Hollandaise Sauce for Fish

1 tablespoon butter
1 tablespoon flour
1½ cups boiling water
Yolks 3 eggs
1 tablespoon lemon juice
3 tablespoons salad oil

Process: Melt butter and mix with flour until smooth; add water gradually, stirring constantly, then the yolks, lemon juice or vinegar, oil, cayenne, and mustard, if desired.

Mrs. Roy W. McKinney, ex-Pres. Gen. U. D. C., Paducah, Ky.

Hollandaise Sauce

Yolks 4 eggs
½ cup butter
1 tablespoon lemon juice
⅛ teaspoon salt. Cayenne

Process: Cream butter and add yolks unbeaten and singly, mixing well after each. Cook in double boiler, add other ingredients with a dash of nutmeg. Stir until thick; add very slowly, beating constantly, 1 cup boiling water and stir until thick.

Mrs. Norman E. Mack, Buffalo, N. Y.

Tartare Sauce

Butter size of 2 eggs
1 tablespoon lemon juice
2 tablespoons parsley chopped very fine
Salt, white and cayenne pepper

Process: Cream butter until light and creamy. Add other ingredients and serve with fish.

Mrs. Annie H. Pitzer, Colorado Springs, Col.

Sauce for Salmon

1 tablespoon butter
1 tablespoon flour
1 cup milk
Yolks 2 eggs, well beaten
Juice 1 lemon

Process: Mix as Thin White Sauce, add yolks and cook in double boiler, stirring constantly until thick. Add lemon juice and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Goulash, a Relish for Meat

¼ lb. butter
2 tablespoons flour
1 bunch celery
2 large onions
6 bell peppers
1 can tomatoes
½ cup sugar
Spices and salt to taste

Process: Melt butter, add flour and brown, being careful not to scorch. Chop fine celery, onions, and peppers. Mix all ingredients and cook slowly one hour. Cloves alone will make a good seasoning, but other spices may be used.

Mrs. J. B. Stanley, Greenville, Alabama.

Mint Sauce

To ½ cup finely minced mint, add ¼ cup boiling water and 2 tablespoons sugar. Let stand 30 minutes. Add juice of a lemon or 4 tablespoons vinegar, ½ teaspoon salt, and cayenne. Mix and serve cold.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Sauce

7 pounds tomatoes
4 pounds brown sugar
1 quart vinegar
Stick cinnamon and cloves

Process: Skin tomatoes and mash; add other ingredients and cook slowly until very thick, stirring constantly. Very fine to serve with meats, especially chicken.

Mrs. J. B. Gill, Statesville, N. C.

Tomato Mayonnaise for Meats

4 eggs, not separated
1 cup vinegar
4 tablespoons vinegar
1 heaping tablespoon butter
1 can tomatoes
2 teaspoons cornstarch
1 teaspoon mustard
½ teaspoon pepper

Process: Cook tomatoes and strain through sieve. Sift together all dry ingredients and cream with butter; add salt, eggs well beaten, and vinegar, stirring constantly. Cook in double boiler until thick. Add hot, strained tomatoes and cook until thick.

Mrs. W. A. Argo, Talledega, Ala.

Thin White Sauce No. 1

1 tablespoon butter
1 tablespoon flour
½ teaspoon salt
1 cup scalded milk

Process: Melt butter in saucepan; add flour mixed with salt, cayenne, and white pepper, and stir to a smooth paste; add hot milk slowly, stirring constantly. Bring to boiling, remove at once and beat until smooth.

White Sauce No. 2

Process: Prepare as Thin White Sauce, using 2 tablespoons flour and 2 tablespoons butter.

White Sauce No. 3

Basis of Croquettes and Cutlets

Process: Make as Thin White Sauce, using 2 tablespoons butter and 3 tablespoons flour.

This sauce is very thick and great care must be taken to prevent scorching. For thick Veloute Sauce, substitute 1 cup hot chicken broth for 1 cup of milk.

MEATS, CHICKEN, AND CROQUETTES

Breaded Cutlets

Salt and pepper cutlets—pork, lamb, or veal; dip into beaten egg and into sifted cracker crumbs and fry in deep, hot fat until light brown.

Aline I. Sacks, Troy, Ala.

Meat Croquettes

2 cups cooked meat
Pepper and salt
1 cup White Sauce, No. 2
1 egg

Process: Grind or chop meat; add White Sauce, mix and add egg. Shape into croquettes and place in ice chest for an hour or two. Roll in sifted cracker crumbs and fry in deep, hot lard.

Lucinda Thomas, San Kitts, I. Barbadoes

To Boil Ham No. 1

Wash ham in warm water and if old, soak over night in cold water. Next morning put into a boiler or large lard can, with a platter or pan in bottom, to prevent sticking; add 6 pods of pepper, cover with cold water. After boiling an hour, drain off water and refill with clear, boiling water. Add 3 or 4 additional pods of pepper and 1 cup of sorghum and boil until broad bone in bottom of ham can be pulled out; about 20 minutes for each pound will be required. When cold, remove skin, trim off a part of fat to shape; break an egg on top and rub over ham. Sprinkle with brown sugar, then sifted bread crumbs, dot with splotches of black pepper and paprika, stick in whole cloves here and there. Place in moderate oven and brown carefully, to prevent burning, until a delicate brown. When cold, slice very thin, beginning at small end of ham; serve with Chili Sauce, cucumber pickle, or India Relish.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

To Boil Ham No. 2

Place ham in a vessel sufficiently large to permit covering ham with boiling water. Put a platter in bottom of vessel to prevent ham sticking to vessel and burning. Boil until about half done, pour off half of water and cover with fresh, boiling water. Add ¾ pint of syrup and a scant cup of vinegar and continue to boil until done—about 20 minutes for each pound will be required. Let ham remain in liquid overnight. Skin, dress, and brown as in Boiled Ham No. 1.

Mrs. W. W. Lanier, Troy, Ala.

A Famous Tenn. Recipe for Curing Hams

Kill young, fat hogs, a year old or less, when weather is cold and dry, cold enough to expel all animal heat. Block out hams as soon after killing as practicable and leave out of doors, on roof of an outhouse overnight. Trim and shape hams, reserving most of fat. When trimmed pack down in box, covering each ham completely in salt. It is difficult to use too much salt. Over these, place a layer of cobs, then hams, salt and cobs, alternating. Let hams remain in salt three or four weeks; the size of hams and weather conditions regulate the time for "taking" salt. If meat is small and weather not freezing, the meat absorbs salt more readily. At end of salting time, remove from box on a clear, cold day; shake off excess of salt and hang in a smoke house or a dark, cool outhouse. Protect from mice by swinging hams to wires 10 or 12 inches long from poles, from which hams are suspended. Do not permit hams to touch when suspended. Begin the process of smoking with a smothered fire, hickory preferred, but any hard wood will do. It is well to confine fire in an old stove, without top, or in a deep, old iron kettle, but it can be made on a dirt floor. Keep fire smothered during day and extinguish at night to prevent fire. Smoke ham about 10 days, or until a nice, delicate, brown color. Then allow to hang about a month curing by action of the air. While it is cold weather, to be ahead of the skipper fly, on a clear, cold day, dip each ham separately

into a large kettle of rapidly boiling water for 2 minutes. Make a thick paste of sorghum, black and red pepper, using four times as much of the black as red, and cover every particle of the fleshy part of ham with the mixture. While meat is drying, keep away all flies and when dry wrap each ham separately in heavy paper, newspaper doubled may be used. When well wrapped put into good cotton sacks and tie securely to prevent any possible entrance of skipper fly. When sacked, hang in a dry smoke house, or any dry, dark, cool house.

Ham Croquettes

1 cup bread crumbs
2 cups mashed potatoes
1 tablespoon butter
3 eggs
1 teaspoon mustard
Cayenne
1 cup finely ground, cooked ham

Process: Mix ham, potatoes, butter, pepper, mustard, and 2 eggs; shape into croquettes. Beat the remaining egg, add 2 teaspoons sweet cream. Dip croquettes into this and fry in deep, hot lard.

Julia Belt, Dickerson, Md.

Hoosier Ham

Place a thick slice of ham into a skillet or baking dish. Fill dish with thick slices Irish potatoes and pour a pint of sweet milk over them. Bake an hour or longer, until all the milk is absorbed and potatoes browned.

Alice M. French, Indianapolis, Ind.

Sausage

12 pounds meat (pork)
4 tablespoons sage
3 tablespoons salt
2 tablespoons black pepper
1 tablespoon red pepper

Process: Grind meat, add seasonings. Use level measures.

Mrs. M. E. Curtis, Camden, Ala.

Pork Sausage

12 pounds meat
2 tablespoons sage
3 tablespoons salt
1 tablespoon red pepper

Process: Mix well and stuff.

Mrs. J. P. Wood, Troy, Ala.

Sausage

15 pounds meat
2 ounces black pepper
4 ounces salt
1 ounce each, red pepper & sage

Process: Grind meat, season, and grind again.

Mrs. W. W. Patton, Livingston, Ala.

To Cook Cased Sausage

Coil sausage unbroken around inside of frying pan; add ½ cup cold water or more, in proportion to amount of sausage. Cover and cook on top of stove until water is boiled out and sausage brown. Turn sausage, add 1 tablespoon cold water and cover quickly. If sausage needs more seasoning, add a red pepper pod to the water in which sausage is cooked. Salt may be added in same way.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Roast Lamb

My Mother, Mollie Bizzell McMillian's Recipe

Wash roast thoroughly in cold water, dry with cloth, dredge with salt and pepper, a pinch of ground ginger, and flour. Put 2 tablespoons hot lard and a small chopped onion into roaster. When brown, remove onion and place lamb in roaster with the hot lard. Pour over lamb 1 tablespoon each, Worcester and tomato catsup and add a pinch of sugar. Cover lamb with sliced tomatoes, if desired. Pour a pint of boiling water into pan, not over meat, and stir. Cover close and put into hot oven. Baste frequently with gravy and melted butter. Add more boiling water, if needed. Cook slowly until tender; remove cover and brown.

(Mrs. J. S.) Mamie McMillian Starke, Troy, Ala.

Beef Loaf

3 pounds raw beef
4 eggs, well beaten
1 heaping tablespoon butter, melted
1½ cups bread crumbs
2 cups sweet milk
½ tablespoon black pepper
Pinch red pepper
1 small onion, chopped fine
1 tablespoon salt

Process: Grind beef and add ingredients in order given. Form into a loaf, place in a deep pan half full of water,—about a pint, and bake about an hour and a half.

Mrs. H. A. Boyd, Warrenton, N. C.

Beef Loaf

2 pounds round steak
1 cup sweet milk
Pepper
2 cups bread crumbs
4 eggs, well beaten
Sage and salt

Process: Grind steak, add other ingredients, mix well, and form into round loaves. Put into baking pan, pour over melted butter, add hot water, and bake about an hour. Brown, and serve hot.

Mrs. G. W. Randall, Blocton, Ala.

Beef Loaf

3 pounds round steak
⅓ cup sweet milk
2 tablespoons bread crumbs
1 tablespoon melted butter
1 egg
2 tablespoons salt
½ teaspoon black pepper
Dash of nutmeg

Process: Beat egg well; mix all ingredients. Make into 2 loaves and put into pan with hot water; bake in hot oven until done.

Miss Anne Frye Brown, Gallatin, Tennessee.

Pot Roast, Western Style

Wash roast, wipe dry and rub well with salt, pepper, and mustard, if desired. Put heaping tablespoon lard into pot. When hot, add roast and brown both sides. Cover with boiling water, add onions minced fine, and boil from one to two hours.

Mrs. Vara Walker Collins, Alexander City, Ala.

Barbecued Steak (Original)

Beat thoroughly any cut of steak, flour well, salt and pepper to t. Put into frying pan with 1 tablespoon hot lard and brown quickly on b sides. Pour over this a sauce made by mixing:

1½ cups hot water	1 tablespoon butter
½ cup tomato catsup	¼ teaspoon Tabasco
1 tablespoon Worcester Sauce	Juice of 1 lemon

Cover well and let simmer 2 hours

Mrs. C. O. Bomar, Montgomery, Ala.

Spanish Steak

Use steak an inch thick. Season with salt and pepper and put into pan with—

1 large onion, sliced	1 tablespoon butter
½ lemon, sliced	1 teaspoon Worcester
2 sweet green peppers, chopped	3 tablespoons catsup

½ glass cold water

Process: Bake 10 minutes on each side, or longer, if necessary to have steak tender.

Mrs. Henry Paris, Sandersville, Ga.

Swiss Steak

Into a round steak an inch and a half thick, pound on both sides, pepper, salt, and a cup of flour. Use a dull meat chopper and pound steak about 20 minutes. Place steak in a hot skillet with a little fat in it, enough to brown steak quickly on both sides. Fill skillet with hot water, cover close, and simmer over slow fire for an hour and a half, until there is just enough gravy to serve.

Alice M. French, Indianapolis, Ind.

Swiss Steak

Take a round steak an inch thick. Salt, pepper, and dredge with flour. Chop in flour until it will take no more. Fry a small onion in 2 tablespoons lard until brown; remove onion and put in steak; brown on both sides; remove to platter to keep hot. To the gravy, add 1 tablespoon butter and 2 of flour; mix and brown and add 1 cup of boiling water and 1 cup cooked, strained tomatoes. Return steak, cover closely, and cook inside stove until very tender,—about 30 minutes.

Mrs. Sam Scott, Verbena, Ala.

Swiss Steak

Take round steak, cut from 2 to 2½ inches thick, rub with salt and pepper to taste, and pound in all the flour the steak will take. Next put a piece of butter, or just enough lard to prevent the meat from sticking, into a frying pan, and allow it to become smoking hot. Add steak and let it brown nicely on both sides. Place the browned steak in a baking dish and pour over it sufficient boiling water to cover the meat; place 2 or 3 slices of bacon and a minced onion on top; cover and let bake for an hour and a half. The steak should be so tender that it scarcely needs to be cut. Potatoes may also be browned in the gravy.

Mrs. S. G. Lang, Sandersville, Ga.

Braised Tongue

My Daughter, Helen Bashinsky Case's Recipe

Cover a fresh tongue with boiling water and cook slowly 2 hours. When done, remove skin and roots. Place in deep pan and surround with ⅓ cup each, chopped celery and onion, a sprig of parsley, and pour over 4 cups of sauce. Cover closely and bake two hours, turning after first hour. Serve on platter and strain sauce around it.

Sauce for Tongue: Brown ¼ cup butter, add ¼ cup flour, stir until brown. Add gradually 2 cups water in which tongue was cooked, and 1½ cups cooked, strained tomatoes, fresh or canned.

Elizabeth B. Bashinsky, Troy, Ala.

Baked Tongue

Cover beef tongue with cold water and boil 4 hours or until tender. Remove skin, dredge with flour, sprinkle with salt and pepper, and place in baking pan; fill in the curve of tongue with a dressing made of:

1 cup bread crumbs
Salt, pepper, thyme
1 onion, minced
1 cup cold rice
1 egg
1 tablespoon butter

Pour over a small can tomatoes and bake about 45 minutes. One cup corn bread crumbs may be substituted for rice.

Mrs. Amos H. Norris, Treasurer General U. D. C., Tampa, Fla.

Veal Loaf

2 pounds veal, chopped fine
½ pound pork, chopped fine
1 teaspoon chopped onion, (optional)
2 tablespoons melted butter
2 eggs
1 cup milk
1 cup bread crumbs
Salt and pepper

Process: Mix well, form into a loaf, and bake slowly.

Mrs. Walter Crowell, Monroe, N. C.

Chicken à la King

4 cups cold chicken
¼ cup pimentoes
1 small onion
1 cup sweet milk
Butter size of egg
¼ cup green peppers
1 cup celery
1 cup chicken stock
2 tablespoons flour
Salt, pepper, and cayenne
3 tablespoons cream

Process: Chop vegetables and boil together in chicken stock until tender. Melt butter, add flour, milk, and cream, stirring constantly; when smooth, add to the boiling vegetables. Cook in double boiler 10 minutes; add chicken, salt, and pepper, and let simmer a few minutes. Serve on toast or in patty cups.

Elizabeth B. Bashinsky, Troy, Ala.

Creamed Chicken

1 tablespoon flour
1 heaping tablespoon butter
2 tablespoons chicken broth
1 cup cream
1 wine glass mushroom water
1 wine glass sherry
2 tablespoons onion juice
Salt and pepper
1 can mushrooms
1 chicken, well done

Process: Melt butter, stir in flour, mix well, and add all other ingredients. Use unsweetened sherry which should be added last. Cut chicken and mushrooms into small pieces. Chop 1 or 2 onions very fine and squeeze through a cloth to get the juice. 1 large chicken will serve 12.

Mrs. R. M. Hobbie, Montgomery, Ala.

Creamed Chicken

1 boiled chicken
1 bunch celery
½ can pimentoes
1 small can mushrooms
½ cup butter
2 tablespoons flour
2 cups milk
Salt and pepper

Process: Cut chicken and vegetables into small pieces. Make a cream sauce of the last four ingredients and when sauce is thick, add chicken, celery, etc., and cook 20 minutes.

Mrs. Hugh Merrill, Anniston, Ala.

Creamed Chicken

1 chicken
1 can mushrooms
2 tablespoons chicken broth
½ cup mushroom liquor
½ cup sherry
1 cup cream
1 heaping tablespoon butter
1 heaping tablespoon flour

Process: Cook chicken until very tender and cut into small pieces. Melt butter and stir with flour until smooth. Add cream, mushroom liquor, wine, chicken broth, black and red pepper, and salt. Cut mushrooms and mix with chicken; add sauce and cook until very hot.

(Mrs. J. A.) Edna B. McMillian Harrison, Bessemer, Ala.

Creamed Chicken

1 boiled chicken
1 bell pepper
1 pt. milk
2 level tablespoons flour
1 tablespoon butter
Salt and pepper

Process: Make a cream sauce of the last 4 ingredients. When smooth and thick as cream, add chopped chicken and pepper. A can of Extra Sifted Green Peas may be added with chicken. Serve on toast.

Mrs. Shelby Sanders, Troy, Ala.

Creole Chicken

1 hen, disjointed
1 heaping tablespoon butter
2 tablespoons flour
½ can tomatoes

Process: Put butter into a deep pot; when smoking hot, add chicken and cover to steam about 30 minutes. Sprinkle finely chopped onion over chicken and steam until onions are tender. Sprinkle the flour over onions, add tomatoes and cook 10 minutes, stirring to prevent burning; add quart of boiling water, salt, and pepper; cook until chicken is tender. If necessary, add more water and cook until well done and the gravy thick. Serve with rice.

Mrs. Herman W. Thompson, Alexander City, Ala.

Creole Chicken

1 hen
1 large onion
1 large sweet green pepper
1 can tomatoes
1 tablespoon butter
1 can mushrooms
1 tablespoon sugar
1 teaspoon salt
1 teaspoon Worcester
Cayenne

Process: Boil or steam hen until meat drops from bone. Cut rather fine. Put butter and chopped onion into frying pan and stir until onion is golden yellow. Add tomatoes and stir until soft; add chopped mushrooms, chopped pepper, and seasonings. Stir until tomatoes are smooth; add chicken and blend thoroughly.

Mrs. W. D. Staples, Anniston, Ala.

Chicken Croquettes

1¾ cups cooked chicken
½ cup hickory nuts
½ teaspoon salt
1 teaspoon chopped parsley
¼ teaspoon celery salt
Cayenne
1 teaspoon lemon juice
Few drops onion juice
1 cup White Sauce No. 2

Process: Chop chicken and nuts fine and add ingredients in order given. Then cool, shape, crumb, and fry in deep, hot fat.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Chicken Croquettes, No. 1

Boil chicken until tender; cut or grind, as preferred. Mix with White Sauce No. 1. When cold, mold into shape, dip into egg, roll in sifted cracker crumbs, and fry in wire basket in deep, hot Wesson's oil or lard.

Mrs. John Tilley, Montgomery, Ala.

Chicken Croquettes

1 cup milk
1 tablespoon flour
1 tablespoon butter
Salt and white pepper
Juice of small onion
1 teaspoon parsley
½ set or ½ can brains
1 boiled chicken

Process: Make a cream sauce of first five ingredients, add parsley cut very fine, brains previously boiled and run through strainer, and chicken, ground. Mix well, form into croquettes and place in ice chest until thoroughly cold. Roll in egg and cracker dust and fry in deep, hot fat.

Mrs. Knox Henderson, Troy, Ala.

Chicken Croquettes

2 cups cold chicken
Yolk 1 egg
2 tablespoons butter
1½ tablespoons flour
1 cup milk
White pepper, cayenne, and salt

Process: Chop chicken; make a cream sauce of the flour, butter, and milk; season; add well beaten yolk and cook slowly, stirring constantly, until thick and smooth, then add the chicken. When cold, form into croquettes and cook as Croquettes No. 1.

Mrs. A. L. Harlan, Alexander City, Ala.

Chicken Dumplings

Divide a chicken, stew until tender, and remove to hot platter. To the stock, add ½ cup of rice, and dumplings made as follows: Beat 1 egg, add ½ cup water, pinch of salt, and sufficient flour to make a thin batter; drop by spoonfuls into stock and cook about 10 minutes. If rice is uncooked, it should be boiled 20 minutes before dumplings are added.

Mrs. R. K. Madden, Phoenixville, Pa.

Chicken Fantasie

1 pt. cooked chicken
6 tablespoons flour
4 tablespoons butter
½ cup chicken stock
½ cup cream
½ cup mushroom liquor
1 cup mushrooms
1 tablespoon pimentoes

Process: Melt butter, stir in flour until smooth and remove from fire. Add stock, cream, mushroom liquor, salt, pepper, and cayenne. Return to fire and stir until smooth and thick. Add chicken and mushrooms cut into dice, and minced pimentoes. Pour into ramekins, cover with buttered bread crumbs and brown, or serve on toast.

Mrs. D. E. Biggs, Bellingham, Wash.

Quenelles

My Daughter, Helen Bashinsky Case's Recipe.

1 hen boiled, or steamed
1 tablespoon ham
Cayenne and salt
2 tablespoons cream
1 cup sweet milk
1 cup bread crumbs
1 tablespoon butter
2 eggs, separated

Process: Grind hen and ham and season highly with cayenne, salt, and Worcester. In a separate bowl mix milk, bread crumbs, cream, butter, whites, and yolks well beaten. Cook 6 or 7 minutes. Mix with ground meat. Shape into quenelles. When cold, dip into egg, roll in bread crumbs and fry in deep, hot fat until a golden brown. Serve with the following:

Sauce

2 tablespoons butter
2 tablespoons flour
1 cup milk
Yolk 1 egg
Salt, cayenne and Worcester

Process: Mix and cook as in Cream Sauce, stirring constantly.

Elizabeth B. Bashinsky, Troy, Ala.

Rice Chicken Pie

Boil until tender, a half grown chicken. Remove fat from the chicken stock and mix fat with 1 tablespoon butter and the hot boiled rice—1 cup full before it was boiled. Arrange alternate layers of rice and chicken in baking dish, beginning and ending with a layer of rice. Scatter pieces of butter over each layer. Cut into rings 3 hard boiled eggs and cover the top. Pour over some of the seasoned chicken stock and bake slowly about an hour.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Smothered Chicken

Split chicken down the back, place in pan with the breast down; sprinkle with salt, a little flour, black pepper; add a generous supply of butter and water enough to steam well and make the gravy. Place in oven and baste often. Turn the chicken breast up and brown just before serving. A hard boiled egg chopped fine and added to the gravy, improves it, but not necessary.

Miss Minnie E. Wells, Monticello, Ark.

Chicken Terrapin

⅓ cup flour
⅓ cup butter
1 cup chicken broth
1½ cups cream
1 cup mushrooms
3 eggs, hard boiled
1 pt. dark chicken meat
¼ cup sherry

Process: Melt butter, add flour, broth, and cream; stir until smooth. Season highly with red and black pepper and salt. Add chicken livers mashed and other ingredients, except sherry, and heat very hot. Just before serving, add sherry.

Mrs. S. J. Winter, Montgomery, Ala.

Chicken Terrapin

3 or 4 cups cold boiled chicken, chopped
1 pt. heavy cream
Yolks 2 eggs
1 tablespoon corn starch
Salt and pepper

Process: Make a cream sauce of cream, corn starch, yolks, salt and pepper. Mix with chicken and heat. Heat ½ cup sherry and add just before serving.

Mrs. M. T. Scott, ex-Pres. General D. A. R., Bloomington, Ill.

Chicken Turnovers

2 cups flour
3 teaspoons Royal B. Powder
Milk
3 tablespoons shortening
½ teaspoon salt
Chicken cooked, and cut fine

Process: Sift together the dry ingredients, cut in shortening and moisten with milk. Roll out half inch thick, cut into large rounds with coffee can. Place on each a large spoonful of chicken, moistened with stock. Brush edges of dough with egg, fold over and press edges together. Fry in deep, hot fat or bake in moderate oven. Serve dry, or with the stock slightly thickened, and colored and flavored with "kitchen bouquet."

Mrs. W. B. Nelson, Montgomery, Ala.

Brain Croquettes

1 set cooked brains
2 hard boiled eggs
½ cup cracker crumbs
1 cup White Sauce No. 1
1 tablespoon Worcester Sauce
Salt, pepper, celery salt.

Process: Chop eggs fine and mix first three ingredients. Add seasonings to White Sauce No. 1 and mix with brains. Mold into shape, dip into egg and sifted bread crumbs, and fry in wire basket in deep, hot Wesson's oil or lard.

Mrs. John Tilley, Montgomery, Ala.

Brain Croquettes

2 sets beef or hog brains
Yolk 1 egg
2 tablespoons flour
1 heaping tablespoon butter
1 cup hot milk
1 teaspoon salt

Process: Scald brains and remove skin. Boil until tender; add salt and Cayenne, and set aside to cool. Make a cream dressing of butter, flour, and milk; add well beaten egg and cook, stirring constantly until it thickens. Set aside to cool. When cold, add cold brains, form into croquettes and place in refrigerator; when ready to cook, roll in meal or sifted cracker crumbs and fry in deep, hot lard until brown.

Elizabeth B. Bashinsky, Troy, Ala.

Nut Croquettes

2 cups mashed potatoes
1 cup roasted peanuts
1 salt spoon nutmeg
1 teaspoon salt
½ teaspoon white pepper
1 teaspoon onion juice
1 beaten egg
1 tablespoon chopped parsley

Process: Chop nuts; mix in order given. Form into croquettes, brush over with beaten egg, roll in sifted bread crumbs, fry in deep, hot fat, and drain on paper.

Mrs. W. C. Black, Troy, Ala.

FRUITS AND VEGETABLES

Cooking of Vegetables.

Vegetables should be washed in cold water and cooked until tender in boiling, salted water. If cooked in an uncovered vessel, their color is the better preserved. A pinch of soda added to boiling water preserves the green color of string beans, greens, and spinach. For peas and beans, add salt last half hour of cooking. In the absence of fresh vegetables use the Del Monte canned vegetables, which so well preserve the natural flavor that it is difficult to distinguish between them and the fresh. In using canned goods, empty contents immediately and let stand an hour to become re-oxygenated. Beans, peas, asparagus, etc., should be emptied into a strainer, drained and cold water poured over them. If dried vegetables are used, soak them in cold water several hours or over night, before cooking.

Every kitchen should be supplied with a small scrubbing brush, and two small knives for preparation of vegetables. An inexpensive whisk broom is most useful in "silking" corn.

Baked Apples

Cut 5 medium sized apples crosswise into about 5 slices. Put into a shallow biscuit pan; add 1 cup sugar, 1 heaping tablespoon butter, cover with water and bake in oven, basting frequently. When beginning to brown, scatter ½ cup pecans over top and brown. Pour upon flat platter and serve.

Mrs. Ophelia Wiley, Troy, Ala.

Cinnamon Apples

1 cup sugar
1 cup water
1 cup cinnamon drops
Apples peeled and cored

Process: Boil water and sugar with cinnamon drops. When boiling, drop in apples and cook until tender. Put into oven to dry out slightly.

Mrs. B. A. Owen, Jackson, Tenn.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Jellied Apples

Pare and core 8 medium sized apples and drop into cold water. Place in an enameled pan and sift over them 1½ cups sugar. Add water to half cover apples, and juice of a lemon; cover and cook on top of stove. When bottom of apple is clear, turn with egg whip that other end may be in syrup. When done, place on platter and fill center with cherries. For lunch or tea.

Mrs. J. N. Thompson,
Hon. Life Pres. Ala. Div. U. D. C., Tuscumbia, Ala.

Stuffed Baked Apples

4 large apples
8 prunes
2 desert spoons orange juice
4 tablespoons sugar
½ cup chopped nuts
½ cup water
1 tablespoon butter

Process: Pare and core apples. Soak prunes in cold water 2 hours, remove seed and chop prunes fine. Fill centers of apples with prunes, a little sugar, and 1 teaspoon orange juice to each apple, cover with a slice cut from end of apple. Put apples into pan and baste with syrup made of sugar, butter, and water. Bake in moderate oven, basting often until apples are tender. Remove from pan, pour over any syrup left in bottom of pan and sprinkle with chopped nuts.

Mrs. Mary F. Simmons, Faison, N. C.

Stuffed Baked Apples

Core apples; remove pulp carefully and stew it in a little water until tender. Sweeten to taste and add 1 cup each, seeded raisins and cocoanut, or more, depending upon number of apples. Fill hulls with mixture and put a small lump of butter on top of each. Place in pan with a little water around apples and bake a few minutes. Serve with whipped cream.

Mrs. J. A. Lancaster, Alexander City, Ala.

Stuffed Apples

Pare, core, and cook apples until done. To 3 cooked apples, add juice and pulp of an orange, a few raisins, and sugar to taste. Serve with meat course.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Transparent Apples

Pare and core 12 nice, firm apples. Place in a pan and pour over them 3 cups sugar and 1½ cups cold water. Cook on top of stove until apples are transparent and the syrup thick. Turn apples once while cooking.

Mrs. G. H. Malone, Dothan, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Asparagus

Slice loaf of bread lengthwise and divide into strips 3 inches wide, and length of asparagus. Toast a light brown. Place 3 stalks asparagus on each strip and pour over a little white sauce. Cover with grated cheese, or cut very thin strips of cheese and lay crosswise on asparagus and set in oven long enough to melt cheese. Serve immediately.

Mrs. Ross Barton, Alexander City, Ala.

String Beans

Remove strings, wash, and tie with soft, white darning thread in bundles of a dozen or more. Clip ends, that all may be of same length. Cook in uncovered vessel in boiling water, to which a pinch of soda has been added. Add salt last half hour. Drain, place in serving dish, clip and carefully remove strings that beans may lie evenly in dish. Season with butter, and salt, if needed. Beans may be boiled with a piece of bacon, if preferred, and no butter or salt used.

Elizabeth B. Bashinsky, Troy, Ala.

Cauliflower and Cheese

Boil cauliflower in salt water until tender. Brown 1 heaping tablespoon butter with 1 tablespoon flour, add 1 cup of water in which cauliflower was boiled and ½ cup grated cheese. Stir until melted and smooth, and pour over hot cauliflower.

Aline I. Sacks, Troy, Ala.

Corn Fritters

1 can corn
1 egg
⅓ cup sugar
¼ cup flour
2 teaspoons butter
Salt to taste

1 after-dinner coffee spoon Royal Baking Powder

Process: Heat corn and run through colander. When cold, add other ingredients in order given, after sifting flour with baking powder. Drop by spoonfuls into very hot lard and fry.

Mrs. S. L. Black, Montgomery, Ala.

Corn Omelet

5 eggs, separated
½ cup cream
1 pt. tender sugar corn
¼ teaspoon Royal B. Powder
¼ teaspoon white pepper
¾ teaspoon salt

Process: Beat yolks until very light and add ingredients, in order given. Last, add stiffly beaten whites. Melt 2 teaspoons butter in omelet pan and when hissing hot, pour in the corn mixture. When it has browned on the bottom, set it on rack in stove for a few seconds. Turn upon a hot platter and garnish with parsley.

Mrs. B. S. Graves, Yanceyville, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Corned Oysters

My Daughter, Helen Bashinsky Case's Recipe.

Grate 2 or 3 ears of corn. Add 2 tablespoons milk. Sift into this 3 level tablespoons flour with ½ teaspoon Royal Baking Powder and 1 teaspoon salt. Drop by teaspoonfuls into boiling fat and fry a golden brown.

Elizabeth B. Bashinsky, Troy, Ala.

Corn Pudding

1 can corn
3 eggs
1 cup sweet milk
1 heaping tablespoon butter

Process: Beat eggs very light, add a can of corn, or same quantity of fresh corn, the milk, and butter. Season to taste with salt and white pepper and pour into baking dish. Bake about 30 minutes until a light brown. Serve immediately.

Mrs. W. W. Haralson, Troy, A

Canned Corn Pudding

1 can corn
2 tablespoons butter, melted
2 tablespoons sugar
2 eggs
2 cups milk
Pinch soda

Process: Drain liquor from corn and add eggs well beaten, sugar, melted butter, ½ teaspoon salt, and milk in which soda has been dissolved. Pour into well buttered pudding dish, cover and bake 30 minutes. Remove cover and brown.

Miss Anita Taylor, New York, N. Y.

Corn Pudding

1 can corn
1 egg
½ cup sweet milk
Salt and pepper

Process: Mix, put into a baking dish with plenty butter on top and bake in hot oven 15 to 20 minutes.

Mrs. L. H. Clark, Florence, Ala.

Fried Egg Plant

Slice eggplant without paring, in ¼ inch slices, and cut out with biscuit cutter to have uniform slices. Soak in a bowl of salt water for an hour or two, putting a weight on top. Dip into flour, beaten egg, and bread crumbs, and fry in deep, hot fat.

Mrs. M. R. Bashford, Paris, France.

Stuffed Egg Plant

Cut plant and remove the pulp. To the pulp add 1 onion, 1 potato, 1 cup chopped ham, 1 stalk chopped celery, 2 hard boiled eggs, seasonings to taste; steam an hour. When cool, put into egg plant shell and bake a nice brown.

Mrs. John Chas. Linthicum, Baltimore, Md.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Jambolin

Fry several slices of breakfast bacon in a little butter or lard, with a large onion chopped fine. When onion is a golden brown, add a can of tomatoes and cook for 10 minutes. Add 1 pint of cooked rice, salt, cayenne, and 1 tablespoon butter and cook until brown and of right consistency, stirring constantly. If too dry, add a little hot water.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Jambolin

½ lb. ham or bacon	1½ cups uncooked rice
3 onions	1 can tomatoes (3 pounds)
1 red pepper	1 teaspoon sugar

Process: Grind first three ingredients in meat chopper and heat in frying pan. Mix last three ingredients with hot ham mixture and pour into baking dish, stirring occasionally to prevent rice scorching. Bake about an hour. If too dry, add a little water.

Mrs. A. C. Meyer, St. Louis, Mo.

Okra Dobe

Fry until light brown 3 slices lean ham, 1 large onion, and 1 tablespoon butter. Add 1 pint of boiling water, 1 large can of tomatoes, 24 whole okras, pepper, and salt. Cook slowly for about 45 minutes. Serve with rice.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Stewed Onions

Peel onions and cook gently in salted water; as soon as water boils drain it off and add boiling water; drain off and add boiling water a second time. When tender, drain and season with melted butter, salt, and pepper.

Elizabeth B. Bashinsky, Troy, Ala.

Green Peas and Brains

Clean brains by pouring warm water over them. Put into a thin, white bag, tie and boil until bag turns dark. Empty into dish, being careful not to break brains. Pour over them a drawn white sauce made of milk, water, flour, salt, pepper, and a very little butter. Cook green peas and season with butter, salt, and pepper and arrange in a border around brains.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Potatoes Au Gratin

Boil unpeeled potatoes. Peel and cut into small pieces. Make a sauce of a heaping tablespoon butter, tablespoon flour, pepper, salt, yolk of an egg, and cup of hot milk; cook until thick. Add potatoes, pour into a flat pan, sprinkle butter, grated bread, and cheese over top, and brown.

Mrs. S. Roman, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Potatoes Au Gratin

Make a cream sauce of 1½ cups sweet milk, 1 tablespoon flour, and 1 tablespoon butter. Stir in ½ cup grated cheese and season with salt, cayenne and white pepper. Cut boiled potatoes into blocks, (a pint), and arrange in pyrex baking dish in alternate layers of potatoes and cheese sauce until dish is filled. Bake brown and serve hot.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

Baked Irish Potatoes

Boil potatoes in skins, peel, cut into small pieces, add salt, and arrange in a baking dish. Pour over this 1 pint of cream dressing; sprinkle over bits of pimentoes cut fine (not ground), cover with grated cheese and brown.

Mrs. John Curry, Tuscumbia, Ala.

Potato Croquettes

2 cups hot riced potatoes
1 teaspoon salt
⅓ teaspoon white pepper
2 tablespoons butter
¼ teaspoon celery salt
1 teaspoon chopped parsley
Onion juice, cayenne
Yolk 1 egg

Process: Mix in order given, beat thoroughly and spread in dish to cool. Shape, dip into egg and crumbs, fry in deep, hot fat, drain on brown paper. Arrange in pyramid and garnish with parsley.

Hash Brown Potatoes

Cut fat, salt pork into small pieces; fry, remove bacon, and strain fat. Heat 4 tablespoons bacon fat in an iron skillet, add 2 cups cold boiled potatoes finely chopped. Season with salt and pepper. Toss potatoes until well mixed with fat; cook 4 minutes, tossing constantly; then press to one side of skillet to form an omelet. When well browned in oven, turn on a hot dish and serve.

E. B. Bashinsky, Troy, Ala.

Lyonnaise Potatoes

Slice an onion in thin slices and brown in 3 tablespoons butter. Remove onion and keep warm. Add 3 cups cold, sliced potatoes, salt, and pepper. Mix well with butter, then press to side of skillet and let brown underneath. Sprinkle onion over potatoes, heat thoroughly, turn on hot platter top side down, sprinkle with finely chopped parsley, and serve.

Candied Sweet Potatoes

Boil 4 or 5 medium sized potatoes until almost done. Peel, cut into quarters, and arrange in baking dish. Boil together for a few minutes 2 cups water, 1 cup sugar, and ½ cup butter. Pour over potatoes and brown in oven, basting from time to time. If syrup is not thick enough when removed from oven, set on back of stove to candy.

Mrs. L. E. Harrison, Attalla, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Candied Sweet Potatoes

4 sweet potatoes
1 cup sugar
1 heaping tablespoon butter
1½ cups boiling water
1 heaping teaspoon cornstarch

Process: Bake potatoes in their jackets; peel, slice, and arrange in baking dish. Mix butter, sugar, and water and cook until it boils. Add cornstarch dissolved in a little cold water. Stir until it thickens; pour over potatoes and bake in oven until brown.

Mrs. Robert Hardie, Uniontown, Ala.

Delicate Sweet Potatoes

Boil potatoes until done, peel and run through potato ricer to remove all strings. Add 1 tablespoon cream, 2 tablespoons butter, and a little salt. Brown in baking dish, pyrex preferred. Boil together ½ cup each, sugar and water, 1 tablespoon butter, 3 or 4 slices of lemon, and pour over potatoes when ready to serve.

Mrs. J. M. Winchester, New York, N. Y.

Sweet Potato Croquettes

Bake 6 medium sized potatoes; run pulp through ricer. To 2 cups potatoes, add 1 teaspoon salt, 3 tablespoons butter, 1 egg slightly beaten, ¼ cup blanched chopped almonds or English walnuts, and sufficient hot cream or milk to moisten mixture. Shape into balls, apple or cork-shaped croquettes. Roll in egg and cracker crumbs and fry in deep, hot fat. If shaped like apples, make a slight depression in each end and insert a clove in blossom end and sprig of parsley or apple leaf for the stem.

Sweet Potato Soufflé

Boil 4 or 5 potatoes, peel and run through potato ricer. While hot, add 2 tablespoons butter, 2 tablespoons cream, 1 tablespoon sugar, pinch of salt, 1 well beaten egg, 1 cup chopped raisins, and a few nuts, if desired. Pour into baking dish, cover with marshmallows and brown.

Mrs. G. W. Crist, Montgomery, Ala.

Sweet Potato Soufflé

6 large sweet potatoes
1 pt. hot milk
3 eggs
1 heaping tablespoon butter
½ cup walnut meats
8 marshmallows

Process: Boil potatoes, peel, and run through potato ricer. Add butter (melted), milk, yolks slightly beaten, and nuts. Fold in well beaten whites. Bake like custard until firm. Cover with marshmallows and toast in oven. Requires about 30 minutes to bake in moderate oven.

Mrs. Geo. L. Darte, New York.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Stewed Prunes

Put 1 pound of prunes into a bowl of cold water and let stand 5 minutes. Wash them by rubbing between the hands. As they are washed, drop into another bowl of cold water and wash very carefully in this second water. Put them into a stew-pan with 1 quart of water and 4 tablespoons sugar, and heat slowly to boiling. Simmer gently for 2 hours. Turn into an earthen dish and set away to cool. Thorough washing and slow cooking are very necessary.

Elizabeth B. Bashinsky, Troy, Ala.

Rice a la Mexicana

Stew small can tomatoes and run through sieve with all the pulp. Fry slowly 5 slices breakfast bacon and cut fine. Chop onion and cook in grease, but do not brown. Add onion, bacon, and ¾ cup cooked rice to tomatoes. Mix and cook together a few minutes. Add salt and cayenne and serve hot.

Mrs. M. E. Satterwhite, Gallatin, Tenn.

Rice Balls

3 pints milk
1 cup sugar
1 pound rice
2 tablespoons Sauer's Vanilla

Process: Mix and boil for an hour; when cold, form into balls a little smaller than tennis balls, roll in flour, then in egg, and in cracker dust and fry in basket in deep, boiling lard. Drain on paper and serve.

"The Castle" Chef, Tarrytown, N. Y.

Boiled Rice

Wash ½ cup rice and drop slowly into 2 quarts fast boiling, salted water. Stir with a fork once or twice and add 1 teaspoon lemon juice to whiten rice. When it has boiled 20 minutes, pour into a colander and wash off the gluten with cold water. Put into colander and set over boiling water to steam a half hour, or longer. Do not cover while boiling or steaming. Thus treated, grains should stand apart.

Elizabeth B. Bashinsky, Troy, Ala.

Rice for Border Mold

Boil 1 cup rice in 3 quarts rapidly boiling water. Salt, drain, and return to boiler with 1 tablespoon butter and let stand on back of stove 30 minutes. Pack rice tight into buttered mold and set into pan of boiling water on back of stove for 30 minutes.

Mrs. M. R. Bashford, Paris, France.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Calcutta Rice

2 cups rice
2 cups tomatoes
½ lb. cheese
1 tablespoon salt
Peppers and celery, or onions may be added, if desired.

Process: Boil rice. Mix it with tomatoes, cheese, and seasonings and pour into baking dish. Bake half an hour. If peppers or celery are used, cut fine and boil with rice.

Miss Armida Moses, Sumter, S. C.

Creamed Rice

Soak ½ cup rice in cold water 30 minutes. Wash, drain, and add 3 cups cold water and ½ teaspoon salt. Cook until water is absorbed and add 3 cups sweet milk. Cook until it begins to thicken and pour into double boiler to prevent scorching. When right consistency, add butter and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Spaghetti with Tomatoes

½ package spaghetti
1 onion
4 cloves
2 tablespoons butter
5 pts. boiling salted water
Tomato puree

Process: Break spaghetti into inch pieces, stick cloves in onion and boil all together until spaghetti is soft. Remove onion. Butter baking dish, add alternate layers spaghetti and highly seasoned tomato puree. Sprinkle each layer of spaghetti with grated Parmesan cheese, salt, dash of cayenne, and grated onion. Cover with buttered bread crumbs and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Spaghetti

Fry 3 slices of breakfast bacon. To this grease, while hot, add a chopped onion and fry brown; add a can of tomatoes and let cook down. Have some spaghetti cooked; drain and add to tomatoes. Season highly; grate cheese over this and bake.

Mrs. N. P. Tompkins, Tuscumbia, Ala.

Creamed Spinach

Wash and pick over ½ peck spinach. Cook about 25 minutes in an uncovered vessel, with a large quantity of boiling, salted water to which is added ⅓ teaspoon soda and 1 teaspoon sugar. Drain, chop, and run through a sieve. Re-heat and add 3 tablespoons butter, 1 tablespoon flour, and ½ cup cream. Arrange on serving dish and garnish with "egg daisies," and fried bread cut into fancy shapes.

Elizabeth B. Bashinsky, Troy, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Creamed Squash

Slice tender, unpeeled squashes and boil with half an onion, in salted water until tender. Drain, press through a strainer; put into a skillet and cook until water is absorbed; add butter, salt, pepper, and 2 or 3 tablespoons cream and cook for a few minutes. Serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Tennessee Oysters

Slice nice, green tomatoes, sprinkle with salt, and drain over night. Pack closely and firmly in fruit jars, adjust rubbers and tops, place in water, cover closely, and boil one hour for pint, and one and a half hours for quart jars. Remove from water, tighten tops and set in a cool, dark place. It is not necessary for liquid in jars to cover tomatoes. No water should be added. When ready to use, drain, sprinkle with black pepper, roll in flour, and fry in deep, hot fat. Drain on paper and serve hot. For summer use, tomatoes need not be canned.

Mrs. Walter J. Caldwell, Rives, Tenn.

Escaloped Tomatoes

1 can tomatoes, stewed	½ cup sugar
1 egg, well beaten	¼ cup butter
1 cup grated bread crumbs	¼ teaspoon salt

Process: Stew tomatoes with salt and pepper and set aside to cool. Add egg well beaten. Butter baking pan. Put a layer of bread crumbs in bottom of pan with a little butter and sugar, then a layer of tomatoes and another layer of crumbs with butter and sugar, and so on, alternating until the last layer of grated crumbs, sugar, and butter. Brown and serve quickly.

Mrs. S. L. Black, Montgomery, Ala.

Spaghetti and Tomatoes

½ box spaghetti	2 tablespoons butter
1 can tomatoes	1 onion.

Process: Cook spaghetti in fast boiling water 30 minutes. Drain in colander and pour cold water over it. Boil tomatoes and run through a sieve. Chop onion very fine and brown in butter. Chip two slices breakfast bacon into tiny pieces and brown with onion. Add onion, bacon, and spaghetti to tomatoes. Season with salt, red and black pepper.

Emily Bowles White, Troy, Ala.

BREADS, DOUGHNUTS, MUFFINS, SPOON BREAD.

Brown Bread (Steamed)

3 cups Graham Flour	1 cup Alaga Syrup
2 cups corn meal	3 cups buttermilk
1 cup sugar	1 teaspoon salt

1 teaspoon soda dissolved in 1 cup of the milk

Steam 3 hours and bake 30 minutes in baking powder cans.

Mrs. Mae T. Hereford, Ashley, Mo.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Brown Bread

1 yeast cake
1 pint warm water
1 tablespoon sugar
1 tablespoon lard
1 scant teaspoon salt
1 cup white flour
1 cup Graham Flour

Process: Dissolve yeast in cold water, add warm water and other ingredients in order given. Set to rise. When risen to double its size, add additional flour, white and Graham in equal parts, and make into two loaves. Let rise 2 hours before baking.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Brown Bread (Steamed)

1 cup flour
1 cup meal
1 cup Graham Flour
1 teaspoon salt
¾ cup Alaga Syrup
2 teaspoons soda
2 cups buttermilk
1 cup raisins

Process: Sift together twice the first 4 ingredients, add 1 cup of buttermilk and the syrup, and mix well. Add soda dissolved in 1 cup buttermilk and raisins (floured), using additional flour—¼ cup. Nuts may be added. Steam 3 hours in well greased baking powder cans, and then let dry in slow oven 5 or 10 minutes. Fill cans about two-thirds full, cover close and place weights on top of cans. This amount will fill 4 pound cans.

Elizabeth B. Bashinsky, Troy, Ala.

Brown Bread

2 cups white flour
2 cups Graham Flour
2 cups bran
½ cup brown sugar
1 teaspoon salt
1 teaspoon Royal B. Powder
1 cup raisins
1 cup nut meats
1 cup black molasses
2 cups sweet milk
1 egg
2 teaspoons soda

Process: Sift together all dry ingredients, except soda, which should be dissolved in ¼ cup hot water. Add liquids, eggs, raisins, and nuts. Pour into well buttered cans (pound coffee cans or large baking powder cans), and bake in a moderate oven.

Mrs. Thos. G. Hyman, New Berne, N. C.

Brown Bread (Steamed)

3 cups Graham Flour
1 cup meal
1 pt. buttermilk
1 cup dark molasses
3 teaspoons soda
1 teaspoon salt

Process: Sift together meal, flour, and salt. Add buttermilk, and molasses in which soda has been thoroughly dissolved. Mix well. Butter 1 lb. baking powder cans, fill two thirds full, cover close, and steam for 3 hours. To make more delicious, add 1 cup each, pecan meats and raisins.

Mrs. S. O. Williams, Dothan, Ala.

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Brown Bread (Steamed)

3 cups Graham Flour
½ teaspoon salt
1 teaspoon soda
1 cup buttermilk
1 cup Karo Syrup (blue label)
1 cup raisins

Steam 2½ hours in pound coffee cans and bake 20 minutes.

Mrs. B. D. Bell, Pres. Tenn. Division U. D. C., Gallatin, Tenn.

Helen's "Mammy's" French Toast

Beat 1 egg until very light, add 1 cup milk and beat. Slice bread a day old, dip it into milk and egg, fry in hot butter and sprinkle with sugar and cinnamon previously mixed.

Elizabeth B. Bashinsky, Troy, Ala.

Kentucky Salt Rising Bread

At noon, scald 1 pint of fresh sweet milk and stir it into 2 cups of corn meal, 1 tablespoon sugar, and 1 teaspoon salt. Mix thoroughly and pour into a crock or pitcher and set in a warm place overnight. Before breakfast, or as early as possible the following morning, add ½ teaspoon soda, 1 pint of warm water, and flour to make a stiff batter. Place the pitcher into a large vessel containing water as hot as you can hold your hand in, and keep at that temperature until mixture is foamy, probably 3 or 4 hours. Add 1 tablespoon lard and sufficient flour to make a medium stiff dough. Knead well, shape into loaves and place in well greased pans. When risen to double its size, bake in a moderate oven.

Mrs. J. B. Stern, Montgomery, Ala.

Light Bread

1 gal. flour
½ cup sugar
2 tablespoons salt
2 cups lard
1 Magic Yeastcake
1 cup tepid water

Process: Sift together flour, sugar, salt, and mix in the lard. Add yeast dissolved in 1 cup of tepid water, and almost 2 quarts tepid water to make medium dough. Let rise over night in closed bucket. Set where it will not chill. In the morning work again and let rise. Knead well, form into loaves, and let rise. Bake in moderate oven for an hour to an hour and half. This amount will make 6 loaves.

Mrs. A. M. Smyre, Gastonia, N. C.

Nut Bread

4 cups flour
1 cup sugar
1 cup sweet milk
4 teaspoons Royal B. Powder
1 egg
1 cup raisins, currants, or nuts

Process: Mix and form into soft loaf. Brush over with butter and let rise 20 minutes. Bake in moderate oven.

Mrs. T. V. Allen, Warrenton, N. C.

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Nut Bread

4 cups flour
4 level teaspoons Royal B. P.
½ teaspoon salt
1 cup sugar
1 cup nuts
1 egg
1 heaping tablespoon butter
1¼ cups sweet milk

Process: Sift together all dry ingredients and add other ingredients in order given. Knead well, put into greased bread pan and let rise 30 minutes. Bake in very slow oven.

Mrs. John Helton, Troy, Ala.

Nut Bread

4½ cups flour
1 cup sugar
4 teaspoons Royal B. Powder
1 teaspoon salt
1 egg
1 cup sweet milk
2 tablespoons melted butter
1 cup hickory nuts or pecans

Process: Beat egg, add sugar, milk, butter, and 4 cups of flour sifted with salt and baking powder. Mix nuts in remaining flour and add last. Pour into two small bread loaf pans and let stand covered in warm place 20 minutes; brush over with melted butter and bake 30 to 40 minutes in moderate oven.

Mrs. W. T. Allen, Gallatin, Tenn.

Nut Bread

3½ cups flour
⅔ cup sugar
4 teaspoons Royal B. Powder
½ teaspoon salt
1 cup sweet milk
1 cup nut meats
1 egg and an extra white

Process: Beat egg well with sugar; add milk and nuts before flour is added. Measure flour before sifting and then sift with baking powder and salt. Mix and set on back of stove for 30 minutes. Bake about 45 minutes.

Netta Tutwiler McCorvey, University, Ala.

Nut Bread

3 cups flour
½ cup sugar
3 teaspoons Royal B. Powder
½ teaspoon salt
1 cup milk
1 egg, 1 cup nuts

Process: Sift together all dry ingredients; add nuts, milk, and egg, and mix thoroughly. Let stand in greased pan, in warm place, 30 minutes. Bake 40 minutes in slow oven.

Mrs. B. D. Bell, President, Tenn. Div. U. D. C., Gallatin, Tenn.

Nut Bread

1 scant cup sugar
½ cup butter
1 cup water
2½ cups sifted flour
4 teaspoons Royal B. Powder
2 eggs, not separated
2 cups walnut meats

Mix and let stand in pan 10 minutes in a moderately warm place, then bake.

Mrs. Georgia C. Smith, St. Davids, Pa.

Nut Bread

2 eggs
1 cup sugar
1 tablespoon butter
3 cups flour
1 cup sweet milk
3 teaspoons Royal B. Powder
½ teaspoon salt
1 cup nuts, chopped

Process: Sift flour, baking powder, and salt together three times; add ½ cup sugar and milk to form a dough. Beat eggs with remainder of sugar until very light and add to dough. Add melted butter and nuts. Mix, put into a bread pan and let stand 20 minutes. Bake in a moderate oven for an hour.

Mrs. Emily F. McCall, Montgomery, Ala.

Nut Bread

1 cup sugar
½ cup sweet milk
2 eggs
3 cups flour
1 heaping teaspoon R. B. Powder
½ teaspoon salt
1 cup nuts

Process: Mix and put into four one lb. baking powder cans, well greased. Let stand 20 minutes and bake in moderate oven 40 minutes.

Mrs. H. B. Moore, Gastonia, N. C.

Brown Betty

½ cup sugar
1 heaping tablespoon lard
2 cups Alaga Syrup
1 cup meal
2 cups plain or Graham flour
½ teaspoon each, spice and cinnamon
1 teaspoon soda
1 cup buttermilk
2 eggs
1 cup chopped nuts
1 lb. raisins
1 box mince meat

Process: Mix in order given and bake an hour or until done.

Mrs. Arnold Smith, Alexander City, Ala.

Egg Bread

2 eggs
1 pt. buttermilk
1 teaspoon soda
2 teaspoons salt
2 tablespoons lard
Meal

Process: Beat eggs, add milk, soda, salt, lard melted, and meal sufficient to have batter drop from spoon in lumps.

Mrs. M. E. Satterwhite, Gallatin, Tenn.

Corn Bread

2 cups yellow corn meal
1 cup white flour
1 cup milk
2 eggs
½ cup melted butter
3 teaspoons Royal B. Powder
2 tablespoons sugar
Pinch of salt

Mrs. M. R. Bashford, Paris, France.

Batter Bread

Into 1 pint of boiling sweet milk, sprinkle 1 cup of sifted meal with one hand and stir with the other. As soon as it will pour, remove from fire and stir in 1 tablespoon lard and a little salt. When cool, beat in yolks of 2 or 3 eggs, ½ teaspoon Royal Baking Powder, and last, the stiffly beaten whites. Bake in greased dish and serve with spoon.

Mrs. Ala. King Hanley, New York, N. Y.

Aunt Millie's Batter Bread

1 quart sweet milk
1 pint white meal
3 eggs, separated
Lard, size of egg

Process: Make thin mush of milk and meal. When cool, add yolks well beaten; melt lard in pan used for baking and pour it into the batter; add salt, and last, the whites beaten stiff. Mix and bake.

Mrs. Nancy Cabell Naret, New York, N. Y.

Corn Meal Soufflé

3 eggs
1 pt. sweet milk
¾ cup meal
1 teaspoon salt
Butter size of walnut
Dash of cayenne

Process: Scald milk in double boiler, add meal and cook until some thicker than white sauce. Take from fire, add butter, salt, and cayenne and let cool while eggs are being beaten. Separate the eggs and froth the whites very stiff. Beat the yolks slightly and add to the meal mixture, then pour this over the beaten whites and fold in; do not beat any more. When mixed together pour into a greased baking pan and cook in moderate oven 25 minutes. Serve immediately. To test, insert a silver knife into the center. If done, it will come out clean; if not done, cook 5 minutes more or until done.

Mrs. S. R. Dull, Atlanta, Ga.

Omenda Bread

2 cups cooked grits
1 tablespoon butter, melted
4 eggs, separated
1 small cup sifted meal
1 teaspoon salt
1 teaspoon Royal B. Powder

Mix in order given; add sweet milk to make consistency of thick boiled custard and bake an hour.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Cream Puffing

1 cup meal
1½ cups cold grits
1 cup sweet milk
1 tablespoon butter, melted
½ teaspoon salt
3 eggs, separated
1½ cups boiling water
1 heaping teaspoon Royal B. P.

Process: Mix thoroughly butter, meal, salt, grits, and milk. Add eggs beaten separately, the water, and last, the baking powder. Bake and serve immediately.

Mrs. W. W. Haralson, Troy, Ala.

Spoon Bread

2 cups cold, cooked grits
2 tablespoons butter
2 eggs
½ cup corn meal
½ teaspoon salt
1 teaspoon Royal B. Powder
2 cups sweet milk

Process: Scald meal in milk. Beat eggs, add salt and grits. Cool milk and add it to other ingredients. Bake in buttered pudding dish. The grease from several slices of bacon, fried brown, may be substituted for butter.

Spoon or Batter Bread

1 cup buttermilk
½ teaspoon soda
1 teaspoon salt
2 tablespoons shortening
1 rounding teaspoon Royal Baking Powder
½ cup sifted meal
1 egg

Process: Sift together dry ingredients, add egg, milk, water to make a thin batter, and melted shortening. Pour into hot, greased pan, bake and serve hot with spoon.

Mrs. J. B. Morton, Bessemer, Ala.

Spoon Bread

2 eggs, well beaten
1 cup meal
½ teaspoon soda
½ teaspoon salt
2 cups buttermilk
1 heaping tablespoon butter

Process: Melt butter or lard and add hot just before soda. Dissolve soda in 1 cup buttermilk and add last. Bake about 30 minutes in hot oven.

Mrs. P. P. Yarbrough, Uniontown, Ala.

Corn Muffins No. 1

1 cup flour
½ cup corn meal
2 teaspoons Royal B. Powder
½ teaspoon salt
¼ cup sugar
¾ cup sweet milk
2 tablespoons melted butter
1 egg, well beaten

Process: Measure flour and meal before sifting; sift together twice all dry ingredients, add milk, egg, and melted butter. Pour into hot, well greased muffin rings and bake.

Mrs. Philip N. Moore, ex-Pres. G. F. W. C., St. Louis, Mo.

Corn Muffins

2 cups meal
1 cup flour, 2 eggs
3 teaspoons Royal B. Powder
1 teaspoon salt
2½ cups milk
1 tablespoon lard, melted

Process: Mix and bake as Corn Muffins No. 1.

Mrs. H. A. Taylor, New York, N. Y.

Corn Muffins

1 cup meal
1 cup flour
¼ cup sugar
4 teaspoons Royal B. Powder
1 teaspoon salt
1 cup milk
2 eggs, well beaten
4 tablespoons melted butter

Elizabeth B. Bashinsky, Troy, Ala.

Corn Muffins

2 cups meal
½ teaspoon salt
½ teaspoon soda
2 cups fresh buttermilk
1 tablespoon melted lard
1 egg, well beaten

Process: Sift meal twice with salt and add to egg alternately with milk in which soda has been dissolved. Add lard; bake in hot, well greased pans. Bake with bottom heat.

Mrs. Alabama K. Hanley, New York, N. Y.

Dainty Muffins

¼ cup butter
¼ cup sugar
1 egg
½ cup milk
3 level teaspoons Royal Baking Powder
1½ cups flour

Process: Mix as for cake, in order given. Bake in moderate oven 25 minutes.

Mrs. H. C. Gilbert, Florence, Ala.

Flour Muffins No. 1

2 cups flour
2 teaspoons Royal B. Powder
2 tablespoons sugar
1 cup sweet milk
2 eggs, well beaten
2 tablespoons butter, melted

Process: Cream together butter, sugar, and ½ teaspoon salt; add flour with baking powder, milk, and eggs. Makes 12 muffins.

Mrs. James Davis, Richmond, Mo.

Flour Muffins

1 pt. flour
1 tablespoon sugar
2 heaping teaspoons Royal Baking Powder
1 teaspoon salt
1 cup sweet milk
1 egg
1 kitchen spoon snowdrift

Process: Sift together all dry ingredients. Add milk slowly, beating well; break in the egg. Heat snowdrift in muffin rings and when hot, pour grease into batter. Beat. Pour into rings and bake.

Mrs. John Tilley, Montgomery, Ala.

Graham Muffins

1 cup Graham flour
1 cup white flour
2 tablespoons sugar
4 teaspoons Royal B. Powder
1 teaspoon salt
1 cup sweet milk
1 egg
1 tablespoon melted butter

Process: Sift together all dry ingredients; mix as Rice Gems.

Mrs. Roy H. Hamrick, Bessemer, Ala.

Muffin Bread, "Three in One"

2 cups flour
½ cup sugar
2 teaspoons Royal B. Powder
1 cup sweet milk
2 eggs
1 tablespoon butter or lard
1 teaspoon salt

Process: Mix as in Flour Muffins No. 1, and bake in flat pan. Add an extra cup milk and you will have nice batter cakes. To Muffin Bread Recipe, add 1 cup raisins and after pouring into well greased flat pan, spread 1 teaspoon melted butter over top, and over this, sprinkle cinnamon, and then a thin covering of brown sugar.

Julia Belt, Dickerson, Md.

Potato Corn Meal Muffins

1 cup meal
2 teaspoons Royal B. Powder
1 teaspoon salt
2 tablespoons sugar
1 cup sweet milk
1 cup mashed potatoes
1 egg
2 tablespoons melted lard

This will make 12 muffins.

Mrs. D. L. Kenby, Hagerstown, Md.

Rice Gems

2 eggs, well beaten
2 cups flour
½ cup cold, cooked rice
1 cup sweet milk
2 tablespoons butter, melted
1 teaspoon Royal B. Powder

Process: Sift together flour, baking powder, and ½ teaspoon salt. Add milk to well beaten eggs and pour gradually into flour mixture beating continually. Add melted butter. Beat thoroughly and bake in hot, greased gem pans in quick oven, about 20 minutes.

Mrs. Florence Brannon, Montgomery, Ala.

Rice Muffins

1 cup cold, cooked rice
1½ cups flour
2 teaspoons Royal B. Powder
1 teaspoon salt
¼ teaspoon soda
1 cup fresh buttermilk
2 eggs, well beaten
2 tablespoons melted butter
2 tablespoons sugar

Mix as in Rice Gems.

Elizabeth B. Bashinsky, ex-Pres. Ala. Div. U. D. C., Troy, Ala.

Sweet Rose Muffins

3 cups Sweet Rose Self-rising Flour
1 egg
1 tablespoon butter, melted
1 tablespoon sugar
1 cup milk

Process: Beat together thoroughly egg, butter, and sugar; add milk and flour, cupful at a time, stirring constantly. Bake in hot buttered muffin tins.

Tea Muffins

2 cups flour
2 heaping teaspoons Royal Baking Powder
Pinch salt
2 tablespoons sugar
1 tablespoon butter, melted
2 eggs, separated
1 cup sweet milk

Process: Sift together all dry ingredients. Beat yolks until very light, add milk and pour over flour. Mix well, add butter, and whites of eggs beaten stiff.

Mrs. Lucien Gardner, Montgomery, Ala.

Tea Muffins

1 quart flour
2 teaspoons Royal B. Powder
½ teaspoon salt
2 tablespoons sugar
2 tablespoons butter
1 cup sweet milk
2 eggs, separated

Process: Cream butter and sugar; add well beaten yolks to milk and mix with butter. Sift together three times flour, baking powder, and salt, and add to butter mixture. Beat well and fold in stiffly beaten whites. Bake in hot, well greased gem irons.

Mrs. E. B. Flowers, Montgomery, Ala.

Twin Mountain Muffins

2 cups sifted flour
¼ cup sugar
4 level teaspoons Royal Baking Powder
⅓ cup butter
1 egg, well beaten
¾ cup milk
¼ teaspoon salt

Process: Mix as in Flour Muffins No. 1.

Mrs. Chas. D. Martin, Jacksonville, Ala.

Pop Overs

1 cup flour
¼ teaspoon salt
⅞ cup milk
2 eggs
½ teaspoon melted butter

Process: Sift together flour and salt; add milk gradually and beat thoroughly; add eggs and butter and beat 4 minutes with a Dover egg-beater, until it is full of bubbles. Pour into hissing-hot, well greased, gem cups and bake 30 to 35 minutes in hot oven.

Mrs. Moses McLemore, Montgomery, Ala.

Baking Powder Pop Overs

2 cups flour
1 saltspoon salt
1 heaping teaspoon Royal B. Powder
2½ cups sweet milk
1½ tablespoons cold water
2 eggs, well beaten
1 tablespoon butter

Mrs. R. Johnson, Washington, D. C.

Sally Lunn

1 cup sugar
½ cup butter
2 eggs
1 cup milk
2 teaspoons R. B. Powder in
3 cups flour

Process: Mix in order given. Bake in long pan 30 minutes.

Mrs. John P. Sellman, Baltimore, Md.

Sally Lunn

3 eggs
3 cups flour
1 cup sweet milk
3 tablespoons sugar
3 tablespoons melted butter
3 teaspoons Royal B. Powder

Process: Sift together 2 cups of the flour and sugar; add milk, eggs well beaten, melted butter, 1 teaspoon Sauer's Vanilla, and the remaining cup of flour sifted 3 times with the baking powder. Bake in loaf or small muffin rings.

Mrs. E. E. West, Sandersville, Ga.

Sally Lunn

2 tablespoons butter
2 tablespoons sugar
2 eggs
3 small cups flour
1 teaspoon soda
2 teaspoons cream of tartar
1 cup sweet milk

Process: Mix as for cake. 2 teaspoons Royal Baking Powder may be substituted for soda and cream of tartar. This can be used for muffins also.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Doughnuts

3 cups flour
1 cup sugar
½ teaspoon nutmeg
½ teaspoon soda
½ cup sour milk
2 eggs, well beaten
1 tablespoon melted butter

Do not make dough too stiff. Roll, cut, and fry in deep, hot fat.

Mrs. A. A. Winer, Ocala, Fla.

Doughnuts

1 egg
1 cup sugar
1 nutmeg
1 qt. sifted flour
½ cup sweet milk
½ teaspoon salt
2 rounding teaspoons Royal Baking Powder

Process: Beat eggs and sugar until light; sift flour with baking powder; add salt, nutmeg, and milk to the eggs; add flour to make stiff dough. Roll, cut, and let stand half an hour. Fry in deep fat, drain on brown paper, and sugar lightly.

Mrs. A. B. Patton, Livingston, Ala.

Doughnuts

3 cups sifted flour
1 teaspoon nutmeg
¾ cup sugar
½ teaspoon soda
⅓ cup buttermilk
1 egg
1 tablespoon butter

Process: Sift flour with nutmeg twice. Cream butter and sugar, add egg, flour, and buttermilk with soda. Cook as New England Doughnuts. This will make 36.

Mrs. Mattie Smythe, Anniston, Ala.

New England Doughnuts

1 qt. sifted flour
½ teaspoon salt
¼ teaspoon nutmeg
3 teaspoons Royal B. Powder
2 eggs
1 cup sugar
4 tablespoons cottolene
1 cup milk

Process: Sift together twice first four ingredients. Cream cottolene with sugar, add eggs, milk, and flour. Roll about ½ inch thick, cut with a ring cutter, and fry in deep, hot fat about 3 minutes, turning frequently to keep smooth and like balls. When done, drain on brown paper, dust with powdered sugar and cinnamon.

Mrs. J. A. Cox, Alexander City, Ala.

Raised Doughnuts

2 cakes Fleischmann's Yeast
1¼ cups fresh sweet milk
1 cup sugar
2 tablespoons sugar
5 cups sifted flour
½ cup butter
1 egg
1 teaspoon mace

Process: Dissolve yeast and 2 tablespoons sugar in cup tepid milk; add 1¾ cups flour and beat well. Cover and set aside to rise in warm place for about an hour or until bubbles burst on top. Add to yeast, the butter and 1 cup sugar creamed until very light, mace, egg well beaten, ½ teaspoon salt, and remainder of flour to make a moderately soft dough; knead lightly. Place in well greased bowl, cover and let rise until light, about 2 hours, in a warm place. Turn upon floured board, roll, cut, and place upon tins. Let rise almost an hour. Fry in deep, very hot fat until a golden brown; drain on brown paper and roll in powdered sugar, if liked.

Mrs. Lee Rogers.

BISCUITS AND ROLLS.

Beaten Biscuit No. 1.

1½ pounds flour
¼ teaspoon Royal B. Powder
1 rounding teaspoon salt
½ cup ice water
½ cup cold milk
5 ounces lard
1½ teaspoons sugar

Process: Sift together flour, salt, and baking powder. Chop lard into flour. Mix ice water and milk in which the sugar has been dissolved and add gradually to flour and lard, mixing into a very stiff dough. Beat or put through roller until dough is pliable, smooth, and blistered. Roll a half inch thick, cut into shape, prick with small fork, and bake slowly with a decreasing rather than an increasing heat. Arrange biscuits in baking so they will not touch.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Beaten Biscuit

1 quart flour
½ cup corn starch
1 teaspoon sugar
1 cup lard
1 cup very hot water
Pinch salt

Add more flour if necessary to make stiff dough. Beat and bake as Beaten Biscuit No. 1.

Mrs. E. S. Hart, Carthage, Tenn.

Beaten Biscuit

1 level quart unsifted flour
Soda size large pea
1 teaspoon salt
½ cup lard
1 teaspoon sugar
¾ cup sweet milk

Process: Sift together dry ingredients, chop in lard, which should be measured and pressed down until solid. Add sugar dissolved in a little hot water, and the milk. Make a stiff dough. Beat until dough blisters; roll thin, cut with small cutter, bake quickly, and let dry in oven until hard and crisp. When done, rub each biscuit with a cloth.

Mrs. Nancy Carell Naret, New York, N. Y.

Beaten Biscuit

1 pound flour
2 ounces lard
½ cup ice water
½ cup cold milk
1 teaspoon salt

Process: Mix as Beaten Biscuit No. 1 and bake in slow oven for about 45 minutes.

Mrs. W. A. Gayle, Montgomery, Ala.

Beaten Biscuit

1 pound flour
4 ounces lard
½ cup cold milk
½ cup ice water
1 teaspoon salt

Process: Mix and bake as Beaten Biscuit No. 1. Arrange in pan so biscuits will not touch each other.

Mrs. S. A. Caffee.

Maryland Biscuit

5 cups flour
½ cup lard
1 teaspoon salt
1 cup ice water

Process: Mix and beat 30 minutes.

Mrs. Marie Sellman Pearre, Baltimore, Md.

Beaten Biscuit

1 pound flour
3 ounces crisco or lard
¾ cup ice water
1 teaspoon salt

Process: Sift flour with salt, and chop into lard thoroughly. Add water. Dough should be very stiff. A little less water is required in warm weather. Work through a biscuit machine or beat until dough blisters. Cook in cool oven at first and gradually increase heat.

Mrs. John Tilley, Montgomery, Ala.

Beaten Biscuit

1 quart flour
1 teaspoon salt
2 rounded tablespoons lard
1 pinch soda
1 tablespoon buttermilk
1 cup cold milk

Process: Sift flour and salt together three times. Chop lard and flour together until thoroughly mixed; add soda in buttermilk and mix into a stiff dough with sweet milk. Beat until dough is well blistered; roll, cut, prick with oyster fork; arrange in pan so biscuits will not touch and bake in slow oven about 30 minutes.

Elizabeth B. Bashinsky, Troy, Ala.

Biscuit

3 cups sifted flour
3 teaspoons Royal B. Powder
¼ teaspoon soda
1 rounded tablespoon lard
1¼ cups fresh buttermilk
1 teaspoon salt

Process: Reserve 1 cup flour for rolling and handling. Sift baking powder and salt into remaining 2 cups flour and chop lard in with knives. Dissolve soda in milk and add gradually to flour, working into a soft dough. Cut with biscuit cutter and bake in quick oven.

Mrs. W. C. Black, Troy, Ala.

Never Fail Biscuit

1 qt. sifted flour
1 heaping tablespoon lard
3 teaspoons Royal B. Powder
1 teaspoon salt
½ teaspoon sugar
Sweet milk

Process: Sift together all dry ingredients, chop in lard, moisten with milk, and roll out with as little flour as possible. Cut, and let stand in pans 5 minutes before baking.

Mrs. James Walter Heustis, Dubuque, Iowa.

Biscuit

1 qt. flour
2 rounded teaspoons Royal Baking Powder
1 scant teaspoon soda
2 rounded tablespoons lard
2 teaspoons salt
Fresh buttermilk

Process: Sift together all dry ingredients, mix with lard and add buttermilk to make a soft, pliable dough, not too stiff. Roll thin, cut, arrange in pan, and let stand 15 minutes. Cook in hot oven and serve immediately. Never let stand in oven with door open.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

Dixie Biscuit

1 pt. sweet milk or
1 cup milk, 1 cup water
1 teaspoon butter
2 teaspoons lard
1 heaping teaspoon salt
1 tablespoon sugar
1 egg
6 cups flour
½ yeast cake

Process: Scald milk, add butter, lard, salt, and sugar, and pour over 3 cups flour. Beat well. When tepid, add yeast dissolved in a little warm water, and egg well beaten. Mix well and set in warm place to rise. When risen to twice its bulk, beat well and add 3 cups flour. Mix well, brush over with melted butter, fold over the dough, brush with melted lard, cut with biscuit cutter, and set to rise. When risen to three times bulk, bake in moderate oven.

Mrs. C. W. McMahon, Registrar Ala., Div. U. D. C., Livingston, Ala.

Drop Biscuit

2 cups flour, 1 teaspoon salt
2 tablespoons lard
1 cup buttermilk
½ teaspoon soda
4 level teaspoons Royal Baking Powder

Process: Sift together dry ingredients, add lard and milk. Have tins hot and cook immediately, dropping piece size of walnut into each mound.

Mrs. H. Larimore, Florence, Ala.

Tea Biscuit

1 qt. flour
2 rounded teaspoons Royal Baking Powder
1 cup sweet milk
⅓ cup sugar
1½ kitchen spoons butter
1 kitchen spoon lard
1 egg

Process: Cream butter and sugar, add egg well beaten, flour in which 1 teaspoon salt and the baking powder have been sifted, and milk. Knead as soft as can be handled; cut like biscuit, put on each a small piece butter and fold over. Bake in hot oven.

Bettie Allen, Montgomery, Ala.

Sweet Rose Biscuits

1 qt. Sweet Rose Self-Rising Flour
1 cup cold milk
1 cup cold water
2 tablespoons butter or lard

Process: With tips of fingers work butter or lard into flour. Stir in milk and water. Roll out on a lightly floured board. Cut, and bake in flour pan in quick oven, 10 to 15 minutes.

Irish Potato Biscuit

3 large Irish potatoes
½ cup each, butter and lard
1 tablespoon sugar
1 teaspoon salt
2 eggs, well beaten
½ cake yeast
1 cup tepid sweet milk
3 pints flour

Process: Bake potatoes, peel and mash through potato ricer. While hot, add lard, butter, sugar, and salt. Mix well and add eggs, yeast dissolved in milk, and 2 pints sifted flour. Make up at 9 a. m. for 7 o'clock tea. At noon, add remaining pint flour. Let rise until 4 o'clock; knead, roll, and cut with biscuit cutter. Cut one size biscuit and place a smaller one on top of it, with no grease between. Arrange in pan so they will not touch. Let rise and bake in quick oven.

Mrs. P. H. Boisseau, Danville, Va.

Sweet Potato Biscuit

1 cup mashed potato
¼ cup sweet milk
¼ cup sugar
2½ cups flour
3 teaspoons Royal B. Powder
¼ cup each, butter and lard

Process: Mix first three ingredients and place on stove to get hot. Run potatoes through a sieve over the flour sifted with baking powder and a teaspoon salt. Add shortening; make dough, cut, and bake.

Mrs. A. H. Meriwether, Hayneville, Ala.

Potato Puffs

4 boiled potatoes
1 tablespoon salt
2 tablespoons sugar
1 egg
½ cake Fleischmann's yeast
½ cup sweet milk

Process: Boil potatoes and run through ricer. Add salt, sugar, egg, yeast dissolved in milk, and flour to make dough. Set in warm place to rise. Add a little more flour. Roll, cut, and let rise about an hour.

Mrs. Lucien Gardner, Montgomery, Ala.

Potato Rusk

At night cream 1 cup Irish potatoes and while hot add 1 cup sugar. Dissolve a cake Fleischmann's yeast in ½ cup tepid water. When both have cooled, mix well and cover with cloth until morning. For 1 o'clock lunch, make up dough at 7 a. m. as follows: to 1 cup lard add 4 eggs well beaten, 1 teaspoon salt, and the yeast. Add flour to make like tea cake dough and set aside to rise. Three hours before serving, make into rolls. For parties, cut with after dinner coffee cup; use larger cutter for dinner. Bake, and when ready to serve, brush over with teaspoon butter and flour mixed, and sprinkle with powdered sugar.

Mrs. W. S. Pugh, Mobile, Ala.

Liquid Yeast

1 cake Fleischmann's Yeast
½ cup creamed Irish potatoes
½ cup sugar
3 cups water

Process: Dissolve yeast in 1 cup tepid water. Cream potatoes, add sugar and 1 cup of boiling water. Cool the mixture with 1 cup of cold water and add dissolved yeast. Pour into a quart jar and fill with water. Set in a cool place and let stand 24 hrs., then use for rolls with the following ingredients:

1 cup liquid yeast
1 egg
½ teaspoon salt
1 heaping tablespoon lard

Make out the rolls for baking and let stand in a warm place for 2 hours. This makes 12 rolls.

Mrs. C. K. Knox, Troy, Ala.

Liquid Yeast for Rolls—Only One Kneading

1 cup mashed potatoes, 1 cup sugar, 1 cup warm water in which potatoes were boiled, 1 cake Fleischmann's Yeast dissolved in half of the luke warm water, 1 egg.

Process: Mix first five ingredients in order given and pour into a half gallon jar. Cover and set aside to ripen for 3 hours or longer. If kept in cold place this yeast may be used for 3 or 4 consecutive days. When ready to use, add a well beaten egg to the liquid and stir well.

Liquid Yeast Rolls

3 cups flour
⅓ cup Wesson's oil
½ teaspoon salt
1 cup liquid yeast

Process: Mix in order given, knead well, roll out dough, cut with baking powder can, brush lightly with melted butter or Wesson's oil, fold over and set to rise three or four hours, according to weather. Bake and serve hot.

Mrs. R. A. Burford, Ocala, Fla.

Cinnamon Rolls

1 cake Fleischmann's Yeast
1 qt. luke warm water
2 tablespoons sugar
1 heaping tablespoon salt
3 qts. flour
1 can raisins
½ cup lard
Cinnamon

Process: Dissolve yeast in 1 pint tepid water, add sugar and let stand 10 minutes. Sift in 2 quarts flour and salt, add lard and remaining water. Knead until dough blisters, adding flour as needed. Set aside 2 hours to rise. Knead well, roll a fourth inch thick, sprinkle with cinnamon, scatter raisins over dough and roll as for jelly rolls. Divide into 2 rolls; let rise 2 hours and bake.

Mrs. N. S. Walker, Alexander City, Ala.

Dinner Rolls

1 cake Fleischmann's Yeast
1 tablespoon sugar
3 cups sifted flour
White 1 egg
2 tablespoons melted lard
½ teaspoon salt
1 cup milk scalded and cooled

Process: Dissolve yeast and sugar in tepid milk, add half of flour, and beat until smooth. Add white well beaten, lard or butter, salt, and remainder of flour, or enough to make a firm dough. Beat with rolling pin 5 or 10 minutes and set aside to rise until double in bulk. Roll, cut, and let rise a second time. Bake.

Mary Louise Sullivan, Sandersville, Ga.

Feathery Rolls

½ cup mashed potatoes
1 cup sweet milk
½ cup sugar
1 cake Fleischmann's Yeast
1 rounded tablespoon lard
Flour
1 cup water in which potatoes were boiled

Process: Dissolve yeast in tepid potato water, add potatoes, milk, sugar, and sufficient flour to make a thick batter. Place in warm room, protected from drafts until it has risen and is light. Then add lard, 1 rounded teaspoon salt, and sufficient flour, (as little as possible) to roll out. Roll, cut, brush with melted butter, and fold over. Set away to rise; bake in quick oven.

Mrs. W. D. Staple, Anniston, Alabama.

Light Rolls

1 cake Fleischmann's Yeast
½ cup warm water
1 cup Irish potatoes
2 eggs, separated
1 cup flour
1 qt. flour
Lard, size goose egg
1 teaspoon salt

Process: Dissolve yeast in warm water. To well mashed potatoes, add yeast, 1 cup of flour, and eggs well beaten separately. Let rise an hour. Make up with 1 quart of flour, lard, and salt. When risen to twice its bulk, re-work, let rise an hour, and bake.

Mrs. W. W. Rainer, Jr., Selma, Ala.

New Century Rolls

1 cake Fleischmann's Yeast
1 tablespoon sugar
½ teaspoon salt
1 heaping tablespoon lard
Flour, 1 pt. sweet milk
2 eggs, separated

Process: Heat milk to boiling. When tepid, dissolve yeast in milk and add salt, sugar, lard, and enough flour to make a stiff batter. Let stand in moderately warm place until blisters on top of batter begin to break. Add eggs well beaten separately and mix thoroughly. Make into small rolls, let rise, and bake in moderate oven.

Georgia Curry Smith, St. Davids, Pa.

Parker House Rolls

3 cups flour
1 heaping tablespoon lard
1 cup milk (about)
3 teaspoons Royal B. Powder

Process: Sift all dry ingredients, add 1 teaspoon salt, chop in the lard, and mix with sufficient sweet milk to make a soft dough. Roll about one-fourth inch thick, cut with baking powder can, and fold one-half over the other into "pocket books." Let stand in warm place 20 minutes and bake in quick oven.

Elizabeth B. Bashinsky, Troy, Ala.

Quick Rolls

2 cups scalded milk
2 tablespoons sugar
1 teaspoon salt
1 tablespoon lard
1 cake Fleischmann's Yeast
Flour to make sponge

Process: Make into a sponge and let rise an hour; add flour for stiff dough and let rise 2 hours. Make into rolls and let rise 2 hours before baking.

Mrs. W. W. Kingsbery, Talladega, Ala.

Rolls

1 cake yeast dissolved in ⅔ cup warm water, 1 cup sweet milk, ½ cup sugar, 1 cup mashed potatoes, flour for stiff batter. Mix and let stand 2 hours; add well beaten whites of 2 eggs, lard size of egg, 1 qt. flour. Make into rolls, let rise, and bake.

Mrs. Frank Bass, Gallatin, Tenn.

Rolls

My Mother, Kate Zadek's Recipe

1 cake Fleischmann's yeast
2 cups warm milk
¼ cup sugar
1 cup crisco
2 eggs
3½ cups flour

Process: Use a large mixing bowl and mix the six ingredients in order given; add 1 teaspoon salt. Cover and set in warm place, taking care dough does not get too warm or rolls may be sour. When dough has doubled in bulk, add additional flour until dough does not stick to bowl,—about 3 cups. Cover and set aside to rise again. When doubled in bulk, re-work with about 2½ cups flour; roll, fold over, set aside to rise for about 2 hours, and bake. The first mixing should be about 10 o'clock a. m., the second at 2 p. m. and third, about 4 p. m. Half of dough may be brushed over with butter, placed in refrigerator, and used next day for noon meal. It should be rolled out, cut, and set to rise in warm place about 2 hours before needed. Or a part of dough may be covered with finely chopped, uncooked apple, sprinkled over with cinnamon, rolled as jelly rolls, set aside to rise, and bake. Makes a delicious cake for coffee.

Mrs. Herman Sacks, Troy, Ala.

Rolls

1 cake Fleischmann's yeast
1 cup tepid water
2 tablespoons shortening
2 tablespoons sugar
1 pt. hot water
Flour

Process: Dissolve yeast in tepid water. Dissolve sugar, shortening, and 1 teaspoon salt in the hot water. When cool, add yeast and sufficient flour to make a stiff dough. Let rise about 3 hours. When light, roll, cut, and let rise an hour. Bake.

Maude Winter Stuart, Montgomery, Alabama.

Rolls

1 qt. flour
1 heaping tablespoon lard or crisco
1¼ cups tepid water
1 heaping tablespoon sugar
½ cake Fleischmann's Yeast

Process: Dissolve yeast and sugar in ¾ cup tepid water. When yeast rises to top of water, pour it into 3 cups of flour, beating with spoon. Dissolve 1 rounded teaspoon salt in remaining ¾ cup water and stir into mixture. A stiff batter will be the result. Set aside, in closely covered vessel, in an even, warm temperature to rise, which will require 4 or 5 hours. When well risen, add the remaining flour, (sometimes more will be required, depending upon the atmosphere) and knead 20 minutes. Roll out, cut with biscuit cutter, and place an inch apart in greased pans. Cover closely with paper and keep in warm temperature. When risen, brush with butter and bake in quick oven. If rolls rise before time for baking, they may be placed in refrigerator until time.

Mrs. John Tilley, Montgomery, Ala.

BATTER CAKES, GRIDDLE CAKES, WAFFLES.

Batter Cakes

1 cup flour
1 tablespoon meal
½ teaspoon soda
½ teaspoon Royal B. Powder
½ teaspoon salt
½ teaspoon sugar
1 tablespoon melted butter
1 egg
1 cup buttermilk

Process: Sift together all dry ingredients. Add well beaten egg, milk, and last, the melted butter.

Mrs. T. A. Ingram, Anniston, Ala.

Eggless Batter Cakes and Rice Cakes

1 heaping cup flour
1 scant cup meal
1 rounded teaspoon soda
1 teaspoon salt
3 cups thick, fresh buttermilk

Process: Sift together twice all dry ingredients; add milk, beat thoroughly, and cook immediately on hot, well greased baker. For rice battercakes add 1 cup cold, cooked rice.

Mrs. Edwin B. Cade, Washington, Ga.

Corn Meal Griddle Cakes

2 cups corn meal
1 cup flour
2 eggs
1 tablespoon sugar
1 teaspoon salt
1 teaspoon Royal B. Powder
½ teaspoon soda
Buttermilk

Process: Sift together all dry ingredients. Beat eggs, mix with milk, and pour over dry ingredients. Cook on griddle with but little grease.

Mrs. D. M. Jones, Gastonia, N. C.

Griddle Cakes

2 cups flour
2 teaspoons Royal B. Powder
1 teaspoon salt
1½ cups milk
2 eggs
2 tablespoons melted butter

Process: Sift together all dry ingredients and add liquids, in order given.

Mrs. Frank Morrison, Washington, D. C.

Eggless Waffles

Make as Eggless Battercakes except use 3¼ cups buttermilk.

Mrs. E. B. Cade, Washington, Ga.

Aunt Sarah Biddle's Eggless Waffles

1 pt. flour
1 teaspoon salt
1 sugar spoon sugar
Fresh buttermilk
4 tablespoons melted lard
1 scant teaspoon soda
1 heaping teaspoon Royal Baking Powder

Process: Sift together flour, salt, and sugar. Add lard and enough buttermilk, (about a pint) to make a little stiffer batter than when using egg. When ready to cook, add soda and baking powder.

Mrs. E. Y. Dent, Eufaula, Ala.

White House Waffles

2 eggs, separated
2 tablespoons sugar
2 tablespoons butter, melted
1 pint sweet milk
2 rounded teaspoons Royal B. P.
Flour

Process: Beat yolks, add sugar, 1 teaspoon salt, butter, milk, and flour to make a thin batter. Just before baking, add whites of eggs beaten stiff and baking powder.

Mrs. Warren G. Harding, The White House, Washington, D. C.

Divine Waffles

2 eggs, well beaten
2 cups sweet milk
2 scant cups flour
2 teaspoons Royal B. Powder
2 teaspoons sugar
2 tablespoons melted butter
1 scant teaspoon salt

Process: Beat eggs until very light and add milk. Mix dry ingredients and sift gradually into egg mixture. Beat well and then add melted butter. Cook in well greased, hot waffle irons. As soon as removed from molds, pour melted butter and maple syrup over waffles and serve immediately. Buttermilk and soda may be substituted for sweet milk and baking powder.

J. E. Dillard, Birmingham, Ala.

Waffles

2 cups sifted flour
⅔ cup meal
1 teaspoon salt
1 teaspoon soda
1 pt. buttermilk
2 eggs
2 rounded tablespoons lard or butter, melted

Mrs. Mattie Smythe, Anniston, Ala.

Waffles

1 egg, separated
1 pt. sweet milk
2 level tablespoons meal
1¾ cups flour
1 teaspoon sugar
½ teaspoon salt
2 heaping teaspoons Royal Baking Powder
3 tablespoons melted butter

Process: Beat yolk well; add milk, flour, meal, sugar, salt, butter, stiffly beaten white, and baking powder. Cook in hot, well greased waffle irons.

Mrs. Frank Geary, New York, N. Y.

Waffles

2 large cups flour
1 teaspoon salt
1 teaspoon soda
1 pt. fresh buttermilk
1 tablespoon cold, cooked grits

Process: Mix well; cook in well greased, hot waffle irons and serve immediately with butter and Alaga syrup or maple syrup.

Mrs. S. F. Crook, Franklin, Ala.

Waffles

1 pt. flour, 2 eggs
2 tablespoons corn meal
1 teaspoon sugar
1 scant teaspoon soda
2½ cups buttermilk
½ teaspoon salt
1 heaping teaspoon lard, melted

Process: Sift together all dry ingredients. Add milk, eggs, and melted lard. Cook in hot, well greased irons. If you like, serve with powdered cinnamon and sugar or maple syrup.

Mrs. Maria Cartwright, Nashville, Tenn.

Waffles

1 cup flour
2 teaspoons Royal B. Powder
½ teaspoon salt
2 eggs, separated
1 cup milk
2 tablespoons melted butter

Process: Sift together dry ingredients. Add yolks and milk, beating well to make a smooth batter. Add butter, and the whites at the last moment. Bake in hot, well greased waffle irons, turning iron as soon as possible.

Mrs. J. D. Smith, Mt. Airy, N. C.

Waffles

2 cups flour
2 teaspoons Royal B. Powder
1 teaspoon salt
1 cup sweet milk
2 eggs
1 tablespoon melted butter

Process: Sift together all dry ingredients. Beat yolks, add milk and mix with flour. Add butter, and whites beaten stiff. Cook in well greased, hot waffle irons. Serve with maple syrup.

Mrs. J. Lee Richardson, Gastonia, N. C.

Waffles

1¾ cups flour
1 cup sweet milk
3 teaspoons Royal B. Powder
2 eggs, separated
1 tablespoon butter, melted
½ teaspoon salt

Mrs. George Evans, Sandersville, Ga.

Excellent Waffles

1 pint Sweet Rose Self-rising Flour
2 eggs, separated
¾ pint milk
4 tablespoons melted butter

Process: Sift flour twice; beat egg whites very light and the yolks until thick. Add milk to the yolks and stir into flour. Add butter and whites of eggs and beat thoroughly. Bake at once on a hot, well oiled waffle iron. Put a tablespoon of mixture in each compartment and one in the center. Serve with melted butter and maple syrup or with cinnamon and sugar. Other fat may be substituted for butter, but waffles will not brown so well.

Raisin Waffles

1½ cups flour
3 teaspoons Royal B. Powder
1 teaspoon salt
1 cup milk
2 eggs, separated
1 tablespoon melted butter
1 cup chopped raisins

Process: Sift dry ingredients, add raisins, milk, butter, and yolks well beaten. Fold in the whites and bake in hot, well greased waffle irons.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

EGG DISHES

Daisy Eggs

Separate whites and yolks 8 eggs which have been boiled 20 minutes. Save whites of 3 to cut into strips for daisies. Make a pint of white sauce. Prepare 1 cup buttered bread crumbs. While warm, run whites and yolks separately through ricer. Add whites to sauce and add alternate layers sauce, yolks, and crumbs. Cover with crumbs and place in oven for 10 to 15 minutes. Decorate top with daisies made of strips of white with yolks for centers. These can be made in ramekins with daisy on top of each. Garnish with parsley and serve with strips of toasted bread with fish course, or as an entree, or serve on toast for breakfast or supper.

French Eggs

Boil 8 eggs 20 minutes. Drain and plunge into cold water. Mash yolks to smooth paste with 1 tablespoon butter and 1 teaspoon salt; add 1 cup of cream or milk, the whites chopped fine, and ¼ cup onion chopped fine. Bake slowly in casserole or baking dish.

Mrs. Geo. F. Longan, Sedalia, Mo.

Egg Nests on Toast

6 eggs
6 pieces round toast
1 teaspoon salt
1½ tablespoons butter

Process: Separate eggs and keep yolks in shells until ready to use. Add salt to whites and beat until very stiff. Toast bread, cut into rounds, and butter. Heap the whites on toast; make a depression in center of mound and after putting ¼ teaspoon of butter into each, drop the whole yolks into the hollows. Put into oven for about 3 minutes. Serve immediately on a warm platter. If desired, a spoonful of cooked, chopped ham may also be spread on each slice of toast.

Elizabeth B. Bashinsky, Troy, Ala.

Egg Timbales

5 eggs
1 cup of cream or milk

Process: Beat eggs until very light. Add salt, pepper, and parsley and continue to beat; add cream or milk and beat again. Bake in buttered timbale tins 10 or 15 minutes, in a pan of hot water in oven. Serve with Tomato or Cream Sauce.

Scalloped Eggs

6 eggs
1 cup milk
1 tablespoon flour
1 tablespoon butter

Process: Boil eggs hard, slice crosswise, place in buttered baking dish with alternate layers of fine bread crumbs seasoned with pepper and salt. Pour over a cream sauce made of milk, flour, and butter. Set in oven and brown.

Mrs. Marie Sellman Pearre, Baltimore, Md.

Omelet

3 eggs, separated
½ cup sweet milk
1 level tablespoon flour
1 teaspoon Royal B. Powder

Process: Beat yolks until very light. Add milk, and flour sifted with baking powder and a pinch of salt. Add stiffly beaten whites. Bake quickly in greased frying pan. Fold over and serve immediately.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

CHEESE DISHES

Asparagus with Cheese

Fill a baking dish with alternate layers of asparagus, white sauce, and grated cheese. Slightly brown 1 tablespoon finely chopped onion in 2 tablespoons butter and pour over the top. Sprinkle with crumbs and brown.

Mrs. E. J. Holt, Smithfield, N. C.

Baked Cottage Cheese

2 cups clabber cheese
2 tablespoons butter
1 teaspoon salt
3 eggs
Cayenne

Process: Drain cheese well and mash with fork; cream it and mix in order given. Pour into buttered dish and bake light brown. Serve hot for supper.

Mrs. H. C. Gilbert, Florence, Ala.

Cheese Balls

My Daughter, Helen Bashinsky Case's Recipe

¼ lb. American Cream Cheese
3 tablespoons cream
Tabasco
¼ teaspoon salt
1½ teaspoons Worcester Sauce
Nuts

Process: Run cheese through meat chopper; add other ingredients and work until smooth. Roll into small balls between palms of hands. Place a half pecan or English walnut on top of each and shape ball to fit nut. It will look like a confection when served on platter with lettuce, with coffee or salad.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Balls

1 tablespoon flour
1¼ cups grated cheese
Dash cayenne
Whites 3 eggs

Process: Mix well, add ¼ teaspoon salt, shape into balls, roll in cracker crumbs, fry in deep, hot lard, drain on paper, and serve.

Mrs. Howard Jones, Warrenton, N. C.

Cream Cheese Balls

Mash a package of cream cheese with 2 tablespoons whipped cream. Add 1 teaspoon bell peppers chopped very fine, ½ cup mashed pecans, and ½ teaspoon salt. Form into balls, roll in finely minced parsley. Use as a garnish for salad or as a sandwich filling, using a little more cream for filling.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Balls

1½ cups grated cheese
1 tablespoon flour
⅓ teaspoon salt
⅛ teaspoon mustard
Cayenne
Whites 3 eggs

Process: Mix first five ingredients until smooth. Cut in the stiffly beaten whites. Shape into balls the size of hickory nuts. Roll in cracker meal, and fry a golden brown in deep fat. Drain on brown paper and serve with salad course.

Frankie F. McCall, Montgomery, Ala.

Cheese Croquettes

2 cups grated cheese
1 cup grated bread crumbs
2 tablespoons cream
1 egg, well beaten
½ teaspoon salt, cayenne
1 teaspoon Worcester Sauce

Process: Mix until smooth; form into balls, roll in cracker crumbs, and fry a golden brown.

Mrs. A. H. Meriwether, Hayneville, Ala.

Cheese Dreams

1 lb. grated cheese
½ cup cream
Cayenne and salt
1 tablespoon Worcester Sauce
Juice 1 onion
Whites 2 eggs, beaten well

Process: Mix to a paste, make into sandwiches, slip into hot oven, and brown. Serve hot.

Mrs. H. N. Binford, Decatur, Ala.

Cheese Fondu

¾ cup grated cheese
4 tablespoons butter
4 tablespoons flour
¾ cup sweet milk
3 eggs, ½ teaspoon salt
⅛ teaspoon pepper

Process: Melt butter, add flour and milk and stir until it thickens. Add yolks of eggs and grated cheese; add mixture to whites which have been beaten stiff, folding them in gradually. Bake in moderate oven until a delicate brown.

Mrs. S. G. Lang, Sandersville, Ga.

Cheese Fondants

1 cup scalded milk
1 cup bread crumbs
¼ lb. grated cheese
1 tablespoon butter
½ teaspoon salt
3 eggs, beaten separately

Process: Mix first five ingredients. Add yolks beaten until lemon colored and fold in stiffly beaten whites. Pour into buttered baking dish and bake 20 minutes in moderate oven.

Mary E. Burford, Ocala, Fla.

Macaroni with Cheese Sauce

½ package macaroni
2½ qts. boiling water
1 tablespoon salt
1 onion
1 tablespoon butter
6 cloves

Process: Stick cloves in whole onion and boil with all other ingredients until macaroni or spaghetti is tender, about 20 minutes. Remove onion, drain macaroni, and re-heat it in cheese sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Macaroni and Cheese

Boil ½ pound macaroni in salted water 20 minutes; drain. Rub 1 tablespoon flour into 1 tablespoon melted butter; add gradually 1 pint of milk. When boiling hot, add ¼ pound grated cheese and stir until cheese is dissolved. Discard the tough part of cheese that does not melt. Pour over macaroni and bake until brown.

Mrs. Henry L. Meyers, Hamilton, Montana.

Montauk Toast

1 Snappy Cheese
1 egg, well beaten
1 teaspoon Worcester
Paprika

Process: Cream cheese with other ingredients until smooth and spread on bread. Place a slice of bacon on each. Brown slightly.

Mrs. L. R. Leids, New York, N. Y.

Cheese Paste

1 cup grated cheese
½ cup milk
1 tablespoon butter
2 eggs
1 teaspoon each, salt, sugar, and mustard

Process: Melt butter in double boiler and add milk. Mix dry ingredients with cheese and add to milk. Cook until creamy and add eggs beaten together. A good sandwich filling.

Mrs. Stuart McKenzie, Montgomery, Ala.

Red Devil, Delicious

1 heaping tablespoon butter
1 teaspoon chopped onion
Cayenne
1 can Campbell's Tomato Soup
1 cup American cheese
2 teaspoons Worcester Sauce
1 teaspoon mustard
1 egg, unbeaten

Process: Melt butter and add very finely chopped onion. Add soup or fresh tomatoes. When hot, add cheese cut into small pieces, mustard, cayenne, and Worcester. When cheese is melted and very hot, add an unbeaten egg. Stir a short while and serve hot on buttered toast. Delicious for supper or dinner.

Miss Caroline Haralson, Montgomery, Ala.

Cheese Rings

½ pound grated cheese
½ pound butter
1 pint flour
½ teaspoon salt

Process: Mix butter, flour, and salt and divide dough into three parts. Roll one piece and cover with grated cheese. Put on this another piece of dough, cover with cheese and roll again; a third piece with cheese, and roll again. Cut with two different size tins to form rings. Bake in moderate oven and watch closely to prevent burning. Sprinkle with red pepper.

Miss Caroline Haralson, Montgomery, Ala.

Cheese Soufflé

3 tablespoons flour
3 tablespoons butter
1 cup milk
1 cup cheese
Yolks 3 eggs
Whites 4 eggs

Process: Put flour and butter into sauce pan and stir until blended, without browning. Add milk gradually and stir until mixture boils, then add cheese, salt, and pepper and set aside to cool. Beat yolks and whites separately, add yolks to cheese, blending thoroughly. Fold in stiffly beaten whites. Pour into a deep, well-buttered dish and bake in moderate oven 25 minutes. Serve immediately.

Mrs. S. N. Westcott, Montgomery, Ala.

Cheese Soufflé

2 slices stale bread
1½ cups sweet milk
6 eggs
2 cups grated cheese
1 heaping tablespoon butter
Salt and pepper

Process: Soak bread in milk, add other ingredients and beat well; bake until firm. Serve hot.

Mrs. J. L. Thornton, Alexander City, Ala.

Cheese Soufflé

1 cup sweet milk
1 cup grated cheese
1 tablespoon flour
1 tablespoon butter
2 eggs, separated
Salt and pepper

Process: Heat milk in double boiler. When very hot, add cheese and stir until well dissolved. Cream butter and flour until perfectly smooth, add to milk and stir until it thickens. Beat yolks until very light and pour over them the hot mixture. Season with salt and pepper, fold in well beaten whites, and bake in quick oven. Serve immediately.

Mrs. W. W. Haralson, Troy, Ala.

Cheese Soufflé

My Daughter, Helen Bashinsky Case's Recipe

2 tablespoons butter
3 tablespoons sifted flour
1 cup milk
Salt and pepper

Process: Make a white sauce by melting butter, adding flour, milk, salt, and pepper and cooking until thick.

¾ cup grated cheese
6 eggs, separated

Process: Beat yolks until very light, add white sauce and cheese. Fold in stiffly beaten whites and pour into pan. Cook 10 minutes in hot water inside oven, and for 20 to 25 minutes without water. Test with straw to see if done. Serve at once in pan in which it was cooked.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Straws

1 rounded cup pastry flour
1 rounded cup grated cheese
1 heaping tablespoon butter
¼ teaspoon salt
½ cup ice water
Cayenne pepper

Process: Mix butter and cheese by cutting with knives. Mix flour, pepper, and salt and cut it into the cheese mixture. Add water and work into a dough, using hands as little as possible. Cut into strips or rings, and bake in a hot oven.

Mrs. Mollie Rainer, Troy, Ala.

Cheese Straws

1 cup grated cheese
1 cup flour
4 tablespoons Wesson's oil
3 tablespoons ice water
1 teaspoon salt
Cayenne

Process: Mix in order given; roll, cut into strips or rings, and bake.

Mrs. James Black, Troy, Ala.

Cheese Straws

Yolk 1 egg, well beaten
2 tablespoons cold water
1 tablespoon butter
1 cup grated cheese
1 cup flour
½ teaspoon salt
½ teaspoon Cayenne

Process: Rub together butter, cheese, and flour. Add egg, water, salt, and pepper. Roll thin and cut into narrow strips. Bake.

Mrs. Fred Berger, Statesville, N. C.

Cheese Straws

1 pound grated cheese
1 teaspoon salt
¼ pound butter
½ cup ice water
¼ pound butter
Flour, cayenne

Process: Mix first four ingredients, add flour, and mix to a dough. Roll and spread with butter, repeating this process until all butter is used. Roll one-eighth inch thick, cut into strips or rings, and bake in hot oven until light brown.

Mrs. E. J. Duncan, Alexander City, Ala.

Cheese and Tomato Soufflé

3 cups grated cheese
2 cups stale bread crumbs
2 tablespoons butter
Cayenne and salt
Canned tomato juice
Whites 2 eggs

Process: Mix first four ingredients and add sufficient tomato juice to make into a soft consistency. Just before putting into pan, fold in well beaten whites of eggs. Bake 20 minutes and serve immediately.

Mrs. J. N. Thompson, Tuscumbia, Ala.

Tomato Rarebit

½ pound cheese
½ pint can tomato soup
2 tablespoons butter
1 small onion

Process: Chop onion and brown in butter. Add cheese and when smooth, add soup and cook until thick, stirring constantly. Serve on crackers.

Mrs. Robert McFarland Chapin, Washington, D. C.

Welsh Rarebit

1½ pounds cheese
1 egg
½ teaspoon mustard
2 tablespoons beer or stale ale
1 teaspoon salt
Tabasco

Process: Break cheese into small pieces, put into chafing dish and melt thoroughly; stir in quickly the well beaten egg, salt, mustard, and tabasco. Just before serving, add beer. Serve on wafers or toasted bread.

Mrs. Emily West, Charleston, S. C.

Welsh Rarebit

½ pound cheese
1 egg
½ cup milk
1 tablespoon butter
¼ teaspoon salt
¼ teaspoon mustard

Process: Cream cheese, butter, salt, mustard, and cayenne, and cook until smooth; add egg and milk beaten together. Cook until thick enough to serve on crackers.

Mrs. Robert McFarlan Chapin, Washington, D. C.

KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

Welsh Rarebit

1 pound grated cheese
1 tablespoon butter
1 egg, well beaten
1 teaspoon dry mustard
Cayenne and salt

Process: Put cheese into chafing dish with butter; when melted, add mustard, cayenne, salt, and egg. When the consistency of thick cream, serve on toast or crackers.

Mrs. S. G. Lang, Sandersville, Ga.

Salads and Salad Dressings

The important things to remember in salad making are that all materials and utensils should be very cold, the materials of the best quality; the green vegetables cold, fresh, and crisp; the meat, or fish well seasoned and cold; the oil pure and fresh and that, in most cases, the dressing should be added at the last moment. Most of the following recipes for Fruit Salads call for canned fruits. We recommend for your use those packed under the Del Monte brand since we know of none in which the natural flavor is better preserved than in these. When canned products are used, they should be opened at least a half hour before using that they may be thoroughly aerated.

Both onions and cucumbers should be peeled, sliced very thin, and crisped in crushed ice and water an hour or two before using. It makes them more wholesome and palatable.

Use red pepper generously; it makes salads more digestible.

If pecans are first scalded and left in hot water a few moments, they can be easily cracked and meats removed without breaking.

Strain lemon juice before beginning mayonnaise and in making it, use only perfectly fresh eggs and very cold. Stir in one direction only. If you wish mayonnaise "to stand alone" stir a little Knox Gelatine into it just before gelatine "sets."

If it should begin to curdle, add a pinch of corn-starch, or if it separates, put an egg yolk into a fresh, cold bowl and beat in the mayonnaise by teaspoonfuls.

To be sure of results in congealing, use only Knox's Gelatine which has been proven "the best by test."

FROZEN FRUIT AND VEGETABLE SALADS.

Frozen Fruit Salad

1 qt. can white cherries
2 cans sliced pineapple
8 oranges
½ lb. blanched almonds
Green cherries (25c bottle)
2 qts. Wesson's oil
Yolks 5 eggs
Juice 3 lemons

Process: Chop fine the fruits and nuts. Make a mayonnaise of oil, yolks, and lemon juice. Mix all fruit with half of mayonnaise. Add remainder mayonnaise and freeze like ice cream. Serves 30 people.

Mrs. Nannie H. Branch, Wilson, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

KNOX GELATINE is GUARANTEED to please or money back.

Frozen Fruit Salad

1 can pineapple
3 bunches celery
½ lb. pecans or walnuts
1½ cups Malaga grapes
1 cup Maraschino cherries
Juice and grated rind 3 oranges
Juice 4 lemons
2 large grapefruits
2 cups sugar
1 envelope Knox Gelatine

Process: Cut fruit and celery into pieces. Soak gelatine in a fourth cup cold water and dissolve over hot water; add sugar, orange and lemon juices. Do not use pineapple juice. Mix with fruits. Pour into mold and pack in ice and salt.

Mrs. Herbert McCullers, Clayton, N. C.

Frozen Fruit Salad

My Daughter, Helen Bashinsky Case's Recipe.

2 cans white cherries
2 cans sliced pineapple
6 oranges
3 cups mayonnaise
2 cups strong lemonade or grapefruit juice

Process: Cut pineapple and add pulp and juice of oranges, cherries, and 2 cups sugar, in order named. Let stand 2 or 3 hours. Add lemonade or grapefruit juice, pour into freezer, mix and when very cold, add mayonnaise and freeze. Remove dasher and pack well, opening three or four times and cutting from sides that it may freeze hard. Serve on cabbage leaves. It would melt and run off lettuce leaves. This amount will serve 30.

Elizabeth B. Bashinsky, Troy, Ala.

Frozen Fruit Salad

6 bananas
6 oranges
1 pt. grated pineapple
1 cup mixed nuts
1 tablespoon Knox Gelatine
2 cups mayonnaise

Process: Soak gelatine in a little cold water and dissolve in fruit juice slightly warmed. Cut fruit and nuts and pour gelatine over them. When mixture begins to solidify, mix lightly with part of the mayonnaise, pour into mold that has been dipped into cold water. Pack in salt and ice for 5 or 6 hours. Serve on lettuce with mayonnaise.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

The KNOX ACIDULATED package contains flavoring and coloring.

Frozen Fruit Salad

1 envelope Knox Gelatine
½ cup cold water
1 cup boiling water
½ cup sugar
½ cup vinegar
1 teaspoon lemon acid
1 teaspoon salt
1 can white cherries
1 can sliced pineapple
3 oranges
3 bananas
12 marshmallows
1 cup mayonnaise
Juice Maraschino cherries
1 pt. whipped cream

Process: Soak gelatine in cold water 10 minutes and dissolve in boiling water. Add sugar, vinegar, salt, and 1 teaspoon of the lemon acid that comes with gelatine. When cold, add mayonnaise, Maraschino juice, fruit juices, and whipped cream. Dice fruit and marshmallows, place in mold and cover with gelatine mixture. Pack in ice and salt for 3 hours. If freezer is used, cut down from sides and mix twice while freezing. Serve with Fruit Salad Dressing No. 5. Reserve 1½ cups pineapple juice to make dressing.

Mrs. A. V. Patton, Jackson, Tenn.

Frozen Fruit Salad

2 cups marshmallows, mayonnaise, 4 bananas
1 can each, peaches, pears, pineapple, white cherries

Process: Cut all fruits into small pieces; drain thoroughly and mix with mayonnaise. Pour into mold and pack in ice and salt for several hours. Serve on lettuce with mayonnaise.

Mrs. E. L. Thornton, Alexander City, Ala.

Frozen Salad

My Mother, Mrs. Ella H. Brock's Recipe.

1 large can white cherries
1 small can pineapple
½ cup pecans
2 cups mayonnaise
2 tablespoons sugar
Juice from cherries

Process: Seed cherries, dice pineapple, chop nuts, and mix. Dissolve sugar in cherry juice, slightly heated. When cold, add to fruit. Add mayonnaise. Pour into mold and pack in ice and salt for 3 or 4 hours. Serve on lettuce, with wafers.

(Mrs. H. R.) Julia Brock Spangler, Montgomery, Ala.

Frozen Fruit Salad

1 envelope Knox Gelatine
½ cup pineapple juice
1 cup hot water
1 grapefruit
4 oranges
1 cup white cherries
½ cup Maraschino cherries

Process: Soak gelatine in pineapple juice and add 1 cup boiling water. When cold, add all fruit juices, the Maraschino cherries, white cherries cut into halves, and the remaining fruits cut into medium sized pieces. Mix fruit with gelatine and when it begins to thicken, pour into a mold, cover with oiled paper and top of mold, and pack in ice and salt for 2 or 3 hours. Serve on lettuce with mayonnaise or a fruit dressing.

Elizabeth B. Bashinsky, Troy, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine makes a transparent, tender, quivering jelly.

Cherry Salad and Dressing

1 can white cherries
1 small bottle Maraschino cherries
1 can pineapple
1 cup nuts
Salt

Process: Cut into small pieces and drain. Mix and sprinkle with salt.

Dressing

1 cup boiled salad dressing
½ cup whipped cream
1 rounded tablespoon Knox Gelatine

Process: Soak gelatine in ¼ cup cold water and dissolve by setting into a vessel of hot water. Mix cream and dressing and gradually add cooled gelatine. Fold fruit lightly into dressing, pour into a mold and pack in ice and salt for several hours.

Mrs. Hamilton Weedon, Troy, Ala.

Frozen Fruit Salad

1 can sliced pineapple
3 oranges
3 pears (canned)
3 large, fine apples
3 bananas
1 pound pecans
Juice 3 lemons

Process: Dice the fruit and break nuts into small pieces. Add lemon and pineapple juice and freeze. Do not freeze too hard. Serve with mayonnaise on lettuce leaves, garnished with Maraschino cherries.

Mrs. Nola Sherrill Carpenter, Statesville, N. C.

Frozen Fruit Salad

Yolks 4 eggs
4 tablespoons tarragon vinegar
4 tablespoons sugar
1 can pineapple, diced
½ lb. blanched almonds
1 pint whipped cream
1 box marshmallows, quartered

Process: Beat yolks until light, add sugar and vinegar and cook in double boiler until thick. When cold, add cream and mix with other ingredients. Pour into a mold previously dipped into ice water, and pack in ice and salt for 5 hours.

Mrs. L. H. Clark, Florence, Ala.

Frozen Pineapple Salad

1 can grated pineapple
1 package Neufchatel cheese
1 teaspoon chopped pimento

Process: Remove paper from can of pineapple and pack in ice and salt for 3 hours, or longer. When ready to serve, cut off top of can a half inch from the top, with can opener, and dip into warm water for a second; turn upon bed of lettuce hearts. To the cheese, add pimento and enough mayonnaise to moisten. Form into balls, place a pecan meat on top of each, and arrange around pineapple. Serve with mayonnaise.

Elizabeth B. Bashinsky, Troy, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Use KNOX GELATINE if you would be sure of results.

Pineapple and Dill Salad

1 envelope Knox Gelatine
1 cup cold water
1 cup hot water
2 tablespoons sugar
1 can grated pineapple
3 large dill pickles
Juice 3 lemons

Process: Run pickles through food chopper and add pineapple and lemon juice. Dissolve 2 tablespoons sugar, (or more, if liked sweeter) in 1 cup warm water, add gelatine previously soaked in 1 cup cold water, mix with fruit, pour into mold, and pack in ice and salt 3 or 4 hours. Serve on lettuce with mayonnaise.

Mrs. S. O. Williams, Dothan, Ala.

Frozen Tomato Salad

6 medium tomatoes
2 tablespoons grated cucumber
2 cups whipped cream
1 cup mayonnaise

Process: Remove skin from tomatoes, scoop out all pulp and juice, turn cut sides down, and place on ice until ready to serve. To pulp and juice, add onion juice, cucumber, cayenne, and salt. Stir mayonnaise into whipped cream, add tomato pulp mixture and freeze. When ready to serve place tomato shells on lettuce and cut down in fourths; fill centers with frozen mixture. Put a little thick mayonnaise on top of each; serve immediately.

Frozen Tomato Salad

1 can tomatoes
1 small onion
½ cup celery
1 teaspoon Worcester Sauce
1 teaspoon salt
½ teaspoon paprika
1 cup whipped cream

Process: Chop celery and onion and boil with tomatoes until soft. Mash through sieve and add salt and paprika. When cold, fold in the whipped cream, put into mold; pack in ice and salt for 3 hours. Serve in slices, on lettuce leaves, and garnish with nut cheese balls.

Elizabeth B. Bashinsky, Troy, Ala.

CONGEALED FRUIT AND VEGETABLE SALADS.

Asparagus Mousse

3 eggs
1 teaspoon flour
½ teaspoon butter
1 envelope Knox Gelatine.
Juice 1 lemon
1 can asparagus tips
1 cup whipped cream

Process: Melt butter in double boiler and add flour dissolved in asparagus juice, stirring constantly until thick. Beat eggs well and pour over them the flour and juice. Return to double boiler and cook a very short time until yolks are done. Add gelatine dissolved in small quantity of water, the lemon juice, salt, and cayenne. When cool, add whipped cream. Line mold with asparagus tips, standing, and fill with cream mixture. Serve with whipped-cream-mayonnaise, to which a little lemon juice has been added and garnish with tomato jelly.

Mrs. A. W. Argo, Talladega, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Asparagus Mousse

1 small can asparagus tips
1 envelope Knox Gelatine
½ teaspoon salt
1 pint cream

Process: Boil asparagus tips and run through sieve. Add salt, cayenne, and gelatine previously dissolved in a little of the asparagus juice. When cold, add cream whipped stiff and beat until it begins to thicken. Pour into mold with a tube center, or place a tumbler filled with ice in center of pan and pour the mousse around it. When congealed, turn upon a bed of lettuce and fill center with mayonnaise.

This amount will serve 12.

Mrs. Knox Henderson, Troy, Ala.

Asparagus Salad

1 box Knox Gelatine
1 cup cold water
2 cups hot water
1 tablespoon sugar
Juice 3 lemons
2 cans asparagus tips
¼ small can pimentoes
¾ cup sliced stuffed olives
¼ cup small Spanish onion pickle
2 cups celery
1 cup pecans

Process: Soak gelatine in cold water, dissolve in hot water and add sugar and salt. When cold, add lemon and asparagus juices. Grease mold and decorate sides and bottom with half pecans and pimentoes cut out with thimble or small star shaped cutter. Arrange last six ingredients in mold until it is almost full. Pour over these the gelatine mixture, filling the mold, and set on ice to congeal. Serve on lettuce with mayonnaise. When the star cutter is used, this makes a very appropriate Christmas salad. If individual molds are used, place a star in the bottom of each.

Mrs. Edward West, Charleston, S. C.

Aspic Jelly

1 qt. bouillon
1 box Knox Gelatine
½ bottle stuffed olives
2 cans asparagus tips

Process: Dissolve gelatine in a quart of well seasoned bouillon; heat, but do not boil, and strain. Arrange olives and asparagus in a mold with tube center, and pour over the bouillon. Pack in ice to jelly. When ready to serve, remove from mold, fill center with mayonnaise, and garnish with lettuce.

Mrs. Emmett, New Orleans, La.

Brazilian Salad

1 envelope Knox Gelatine
½ cup cold water
1 cup boiling water
2 apples
1 package dates
18 butternuts
1 small can pineapple
1 cup raisins
1 cup whipped cream

Process: Soak gelatine in cold water 20 minutes and dissolve in hot water. When cool, add whipped cream. Cut fruits and nuts and arrange in individual molds or in one large mold, and pour in the gelatine mixture. When cold, serve with mayonnaise or a fruit salad dressing.

Miss Henrietta Brown, Montgomery, Ala.

Chrysanthemum Salad

1 envelope Knox Gelatine
½ cup cold water
2 cups boiling water
2 cups mixed fruits
½ cup lemon juice
12 oranges or tangerines
4 grapefruits
1 lb. green grapes or white cherries
½ lb. nuts

Process: Soak gelatine in cold water and dissolve in boiling water; add sugar. When cold, add lemon juice and 2 cups chopped, mixed fruits and pour into a border mold, first dipped into cold water.

Cut orange or tangerine peel into quarters almost to bottom without removing them. Cut into strips with scissors. Divide the oranges or large tangerines (the latter can be much more easily and quickly divided) into sections. Curl back the peel sections and open up the orange sections, making a double chrysanthemum. Fill in center of orange with fruits and nuts, placing grapes on top and cover with mayonnaise. Turn border mold upon a very large, round platter covered with lettuce. Fill center of congealed salad with chopped fruits and arrange the oranges or tangerines filled with fruits and topped with mayonnaise, around the congealed salad. Beautiful when yellow chrysanthemums are used in decorations.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Fruit Salad

1½ cups hot water
1½ boxes Knox Gelatine
2 bottles ginger ale
4 tablespoons sugar or
Juice 1 can pineapple
6 tablespoons lemon juice
Pinch salt
6 oranges, 6 bananas
½ lb. blanched almonds
1 can sliced pineapple

Process: Soak gelatine in hot water and add sugar or pineapple juice, ale, fruit juices, and salt. When this mixture partly congeals, add fruits chopped fine and set on ice. Serve with mayonnaise. This amount serves 16 people.

Mrs. Nannie H. Branch, Wilson, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Fruit Salad

1 envelope Knox Gelatine
½ cup water
½ cup sugar
½ cup nut meats
3 oranges
1 large apple
Juice 2 lemons
1 banana

Process: Soak gelatine in water and dissolve over hot water; add sugar. When cool, add fruit juices and the fruit, diced. Pour into molds and set on ice to congeal. When ready to serve, turn upon lettuce and decorate with daisies made of the yolks for center, and whites of hard boiled eggs for petals.

Mrs. Kyle Price.

Fruit Salad

1 cup mayonnaise
1 cup whipped cream
1 cup pineapple, diced
1 cup white cherries, halved
⅛ lb. chopped pecans
1 teaspoon Knox Gelatine

Process: Mix cream and mayonnaise; add gelatine dissolved in small quantity water. Mix fruits and nuts and add to mayonnaise. Mold and serve on lettuce.

Mrs. James Coleman, N. C.

Fruit Salad

My Daughter, Helen Bashinsky Case's Recipe

3 oranges
2 grapefruit
1 can pineapple
1 envelope Knox Gelatine
½ cup cold water
½ cup hot water

Process: Soak gelatine in cold water and add hot water. When cold, add fruit juices and strain. Cut fruit into dice and arrange in mold previously dipped into cold water. When liquid begins to thicken, pour over fruit and set on ice to congeal. Serve on lettuce with mayonnaise.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Salad

1 envelope Knox Gelatine
½ cup cold water
2 tablespoons sugar
Juice 1 lemon
1 can sliced pineapple
1 can white cherries
¼ lb. blanched almonds
Whipped cream

Process: Soak gelatine in water. Pour over it the pineapple juice and half the cherry juice, previously heated. Add lemon juice and sugar. When thoroughly cold, add fruit and nuts. When it begins to congeal, add mayonnaise and whipped cream,—2 cups cooked mayonnaise to 4 cups whipped cream. Set on ice to congeal.

Mrs. N. G. Robertson, Lebanon, Tenn.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

Fruit Salad

1 package Knox Gelatine
2 cups sugar
3 oranges
2 grapefruit
3 bananas, 12 figs
1 can pineapple
½ lb. white grapes
¼ lb. English walnuts

Process: Soak gelatine in 1 cup cold water and dissolve in ½ cup hot water. Heat fruit juices, add sugar, gelatine, and sufficient water to make a quart. Arrange fruit in large mold or in individual molds previously dipped into cold water. Pour gelatine over fruit and set on ice to congeal. Serve on lettuce with mayonnaise or whipped-cream-mayonnaise.

Mrs. Wallace Cater, Anniston, Ala.

Fruit Salad

3 large grapefruits
1 can white cherries
1 can sliced pineapple
1 small bunch crisp celery
1 cup black walnut meats
3 tablespoons Knox Gelatine

Process: Cut into pieces the pineapple, celery (the hearts only), and grapefruit; halve cherries. Mix all fruits, nuts, and celery. Soak gelatine in cold water, dissolve over hot water and add to fruit juices. Pour over the fruit. Pour into mold and set on ice to congeal. Serve on lettuce with mayonnaise. English walnuts and pecans may be substituted for black walnuts, but the latter are very much better. This quantity serves 12 or 14 people.

Mrs. R. M. Hobbie, Montgomery, Ala.

Fruit Salad

2 cups shredded oranges
2 cups shredded pineapple
2 cups chopped bananas
1 package Knox Gelatine
1 cup cold water
2 cups boiling water
Juice 3 lemons
2 tablespoons sugar

Process: Soak gelatine in cold water 20 minutes. Add boiling water, sugar, ¼ teaspoon salt, and lemon juice. Mix fruit and arrange in mold previously dipped into cold water. When liquid is cold and begins to solidify, pour over fruit and set on ice. A cup each of mayonnaise and whipped cream may be added to liquid just before pouring over fruit.

Serve on lettuce garnished with mayonnaise and grapes or with white cherries stuffed with cream cheese.

Mrs. Moulton Smith, Birmingham, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Ask your grocer for KNOX GELATINE—take no other.

Ginger Ale Salad and Dressing

Yolks 4 eggs
4 tablespoons vinegar
2 tablespoons sugar
1 saltspoon mustard
24 marshmallows
1 pint whipped cream

Process: Beat yolks until very light, add sugar, vinegar, and mustard. Cook in double boiler until thick, stirring constantly. When almost cold, add marshmallows and cream.

2 tablespoons Knox Gelatine
2 tablespoons cold water
⅔ cup hot water
2 tablespoons sugar
2 cups ginger ale
⅔ cup pineapple juice
⅔ cup lemon juice
2 cups apple
2 cups celery
2 cups pineapple
1 saltspoon each, pepper, mustard, salt

Process: Soak gelatine in cold water and dissolve in hot water. Add sugar, ale, fruit juices, pepper, salt, and mustard. When this begins to solidify, add fruit and celery. When congealed, serve on lettuce with fruit salad dressing.

Mrs. S. J. Nolan, Alexander City, Ala.

Ginger Ale Salad

2 tablespoons Knox Gelatine
½ cup each, cold and hot water
½ cup ginger ale
½ cup lemon juice
½ cup sugar
¼ cup chopped pecans
¾ cup chopped celery
¾ cup chopped canned pineapple
⅓ cup crystallized ginger
¼ teaspoon salt

Process: Soak gelatine in cold water 20 minutes, add hot water, sugar, and salt. Dissolve thoroughly; add ginger ale and lemon juice. When it begins to solidify, add other ingredients and pour into a square mold previously dipped into ice water. Set on ice to congeal. Serve on lettuce with boiled salad dressing, to which whipped cream has been added.

Mrs. Leon Weil, Montgomery, Ala.

Grape Salad

1 envelope Knox Gelatine
1 cup cold water
2 cups boiling water
¾ cup sugar
½ cup lemon juice
2 cups Malaga grapes

Process: Soak gelatine in cold water, add boiling water, sugar, and lemon juice and strain through cheese cloth. When mixture begins to congeal, add grapes and pour into a border mold previously dipped into cold water. Set on ice to congeal. Serve on platter garnished with hearts of lettuce and fill center with mayonnaise.

Mrs. Josephine Anderson, Anniston, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

KNOX ACIDULATED GELATINE saves the cost, time, and bother of squeezing lemons.

Fruit Salad

1 can diced pineapple
1 stalk celery
1 grape fruit
1 cup pecans
1 large can white cherries
Juice 1 lemon
1 envelope Knox Gelatine

Process: Dissolve gelatine in small quantity of water in a vessel of hot water. Add juices of the fruits and other ingredients. Set on ice and congeal. Serve on lettuce with mayonnaise or with a fruit salad dressing.

(Mrs. T. E.) Mary C. Kilby, Montgomery, Ala.

Grapefruit Aspic

1 pck. Knox Gelatine
Juice 1 can pineapple
Juice 1 lemon
1 teaspoon salt
1 grapefruit
2 oranges
3 slices pineapple

Process: Dissolve gelatine in 1 pint warm water; add fruit juices and salt. When it begins to congeal, add fruits cut into pieces.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Grapefruit Salad

2 tablespoons Knox Gelatine
½ cup cold water
½ cup hot water
Juice 2 lemons
2 tablespoons sugar
Grapefruit

Process: Soak gelatine in cold water, dissolve in hot water and add sugar and lemon juice. Fill mold half full shredded grapefruit and when aspic begins to thicken, pour over grapefruit and set on ice to congeal.

Lemon Salad or Jelly

1 envelope Knox Gelatine
1 cup cold water
2 cups boiling water
2 tablespoons sugar
½ cup lemon juice

Process: Soak gelatine in cold water 10 minutes, then dissolve in boiling water. Add sugar and stir until dissolved. Add lemon juice and strain through cheese cloth into molds, first dipped into ice water. Serve as salad with mayonnaise. If served as dessert, use ¼ cup sugar and serve with whipped cream.

Lemon and Tomato Salad

Make a lemon and a tomato jelly and mold in square molds. When cold and firm, slice into squares. Place lemon square on lettuce leaf and tomato square on top of that, with a spoonful deep yellow mayonnaise. On the side of each plate, place a slice of the following: Mash red mayonnaise with cream cheese and add ground, mashed pecans. Stuff sweet bell peppers firmly with mixture and put on ice until ready to serve. When very cold, slice with sharp knife in thin, round slices.

"Florida Salad" by Francis B. Harris, Jacksonville, Fla.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

See that the name K-N-O-X is on each package of gelatine you buy.

Luncheon Salad

1 envelope Knox Gelatine
1 cup cold water
1½ cups boiling water
½ cup lemon juice
½ cup sugar
3 tart apples
1 cup celery, cut in small pieces
½ cup pecan meats

Process: Soak gelatine in cold water 5 minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples sliced in small pieces, chopped celery, and broken nut meats. Turn into mold first dipped into cold water, and chill. Serve with mayonnaise dressing. This mixture may be served in cases made from bright, red apples.

Orange Salad or Jelly

1 envelope Knox Gelatine
½ cup cold water
2 cups boiling water
1 cup sugar
1 cup orange juice
2 tablespoons lemon juice

Process: Make and serve as Lemon Jelly. If served as salad, use 2 tablespoons sugar.

Perfection Salad

1 package Knox Gelatine
2 cups boiling water
½ cup cold water
½ cup mild vinegar
½ cup sugar
Juice 1 lemon
1 teaspoon salt
2 cups celery
¼ cup pimentoes
¼ cup green peppers
2 cups nuts

Process: Dissolve gelatine in cold water, add hot water, sugar, salt, and pepper. When cold, add vinegar and lemon juice. When it begins to solidify, add nuts, celery, peppers, and pimentoes, cut into small pieces. Pour into individual molds, which have been dipped into cold water. Set on ice for several hours, or over night. If molded in large mold with stem, fill hollow with mayonnaise. Serve on lettuce. This amount will serve 15.

(Mrs. Emory) Helen H. Folmar, Troy, Ala.

Pineapple and Cucumber Salad

1 box Knox Gelatine
1 can pineapple chunks
2 cucumbers
3 tablespoons sugar
1 tablespoon vinegar
Juice 3 lemons
Salt, pepper, and Sauer's Green Coloring

Process: Mix juices of pineapple and lemons, sugar, vinegar, salt, and pepper. Heat; add gelatine previously dissolved in half cup cold water and stir until smooth. Remove from fire and when cold, add fruit coloring, if desired. When this mixture begins to solidify, add pineapple and cucumbers cut into chunks. Cucumbers should be peeled deep and placed in ice water for an hour or two before cutting. Pour into mold and set on ice to congeal. Serve on lettuce with mayonnaise or with whipped-cream-mayonnaise, to which lemon has been added.

Elizabeth B. Bashinsky, Troy, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Tomato Aspic

1 can tomatoes
¼ onion
2 bay leaves
4 whole cloves
2 tablespoons Knox Gelatine
½ cup cold water

Process: Mix first four ingredients, boil and strain. Add salt, cayenne, and gelatine previously dissolved in cold water in a vessel set in warm water. Pour into mold and congeal.

Tomato Aspic

1 can Campbell's Tomato Soup
1 soup can of water
1 tablespoon Knox Gelatine
1 cup cold water
Cayenne, salt, hard boiled eggs, asparagus tips

Process: Mix water with soup and let it come to boiling. Remove from fire, and add salt, cayenne, and gelatine previously dissolved in cup of water. Line individual molds, or large mold, with sliced, boiled eggs and asparagus tips and fill molds with aspic.

Maude W. Stewart, Montgomery, Ala.

Tomato Salad

Canned or fresh tomatoes
1 package Knox Gelatine
½ cup cold water
2 tablespoons lemon juice
1 tablespoon strong vinegar
1 tablespoon sugar
1 teaspoon onion juice
2 cups celery
1 cup pecan meats
½ cup sweet peppers (optional)

Process: Cook thoroughly enough fresh or canned tomatoes to make 3 cups full after they have been run through sieve. Soak gelatine in cold water and add to hot tomatoes. Stir until dissolved, add vinegar, lemon juice, sugar, onion juice, salt, and cayenne. When it begins to congeal, add other three ingredients. Pour into a granite pan 2 inches deep, set on ice, and when ready to serve cut into squares, place on lettuce leaves, and garnish with mayonnaise.

Mrs. W. C. Fritter, Panama City, Fla.

Tomato Aspic

1 can tomatoes
½ cup vinegar
2 tablespoons sugar
1 tablespoon Worcester Sauce
2 tablespoons catsup
1 envelope Knox Gelatine
1 cup cold water
Salt and cayenne

Process: Mix the first five ingredients, boil and strain. Add salt, pepper, and gelatine previously dissolved in cold water in a vessel set in warm water. Pour into mold and congeal.

Mrs. Theodore Lobman, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables

White Salad

Yolks 3 eggs
3 tablespoons vinegar
1 tablespoon Knox Gelatine
1 tablespoon cold water
2 tablespoons hot water
1½ cups whipped cream
1 qt. can pineapple
1 qt. can white grapes

Process: Soak gelatine in cold water and dissolve in hot water. To the well beaten yolks, add vinegar and cook a few minutes, stirring constantly. When egg mixture is cold, add gelatine and whipped cream.

Seed the grapes, dice the pineapple and gently squeeze juice from it. Mix with cream dressing and pour into flat pan, about an inch deep, and set on ice. When congealed, cut into two and a half or three inch squares and serve on lettuce with mayonnaise or it may be congealed in a mold with stem. When ready to serve turn out of mold into a bed of lettuce and fill the cavity with mayonnaise. Do not use the fruit juices.

Mrs. John D. Weedon, Florence, Ala.

Valentine Salad

1 box Knox Gelatine
1 cup warm water
1 coloring tablet
1 qt. can tomatoes
1 large onion
1 cup water

Process: Soak gelatine in cup of water and add coloring tablet. Mix tomatoes, onion cut fine, salt, pepper, and water and cook until tomatoes are soft. Strain into gelatine and stir until thoroughly dissolved. When cool, pour into pan an inch deep. When congealed, cut out with heart shaped cutter and serve on lettuce with wreath of celery sprigs.

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

FRUIT AND VEGETABLE SALADS (NOT CONGEALED)

Apple Salad and Dressing

2 tart apples
2 cups pecans or Eng. walnuts
2 eggs
Juice 3 oranges
Juice 2 lemons
1 cup sugar

Process: Pare apples, cut into dice and mix with nuts. Serve with dressing made as follows: Mix fruit juices, add eggs well beaten and sugar; cook until thick, stirring constantly. When very cold, pour over salad and serve on lettuce.

Mrs. H. D. Burnette, Montgomery.

Date and Grapefruit Salad

1 bunch celery
1 box Dromedary dates
3 grapefruits
½ lb. English walnuts

Process: Cut celery and fruits into small pieces and the nuts into quarters. Mix and serve on lettuce with mayonnaise.

Mrs. H. B. Moore, Gastonia, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Send for the Knox Gelatine Recipe Book.

Fruit Salad

Process: Remove skins and cut into small pieces 4 oranges, 3 apples, and 2 bananas. Add 1 cup of English walnuts, ½ cup candied cherries, and 1 cup California grapes cut into halves and seeded. Mix all lightly with wooden salad fork and serve with Fruit Salad Dressing No. 4.

Mrs. Benjamin F. Shively, Washington, D. C.

Fruit Salad in Apple Cups

6 large, red apples
1 orange
½ cup raisins
1 cup grated cocoanut
1 banana
Whipped cream

Process: Remove cores and most of pulp from apples. Cut a slice from each that they may stand firmly. Chop the pulp of apples and mix with the raisins and other fruits. Mix all lightly with mayonnaise and fill apple cups with mixture. Top with whipped cream, sweetened and flavored. If desired, nuts and raisins, or Maraschino cherries may be added to cream.

Mrs. W. J. Colvard, Montgomery, Ala.

Fruit Salad and Dressing

My Daughter, Helen Bashinsky Case's Recipe

2 cans pineapple, diced
¾ lb. marshmallows, quartered
¾ lb. blanched almonds, halved

Dressing

Yolks 2 eggs
1 teaspoon flour
1 teaspoon sugar
1 teaspoon mustard
½ teaspoon white pepper
½ teaspoon salt
1 tablespoon melted butter
½ cup vinegar
Pint cream whipped stiff

Process: Dissolve mustard in a tablespoon of the vinegar. Sift together all dry ingredients and add to yolks well beaten. Add butter, mustard, hot vinegar, and cook until thick, stirring constantly. When cold and ready to serve, add whipped cream.

Mix almonds and marshmallows with pineapple that has hung in refrigerator several hours to drip. Add dressing, mix thoroughly, and serve on crisp lettuce leaves. Will serve 16 people.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Salad

1 can white cherries, pulp 2 grapefruits, 1 can pineapple, diced

Process: Mix fruits and hang in thin bag, in refrigerator, several hours to drip. Mix with Cream Dressing No. 2, and serve on crisp lettuce leaves.

Mrs. N. M. Williams, Montgomery, Ala.

Fruit Salad

Mix 1½ pounds Malaga grapes and ½ pound pecan meats and serve on hearts of lettuce with Fruit Salad Dressing No. 3. A can of white cherries may be substituted for grapes. This amount will serve 8.

Mrs. J. H. Phillips, ex-Pres. A. F. W. C., Birmingham, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Fruit Salad and Dressing

1 fresh or 1 can of pineapple	Yolks 4 eggs
6 oranges	4 tablespoons vinegar
1 lb. Tokay or Malaga grapes	4 tablespoons sugar
¼ lb. pecans	1 rounded teaspoon butter

1 cup cream

Process: Cut and seed grapes, cut other fruits and nuts and place all in colander on ice to drain.

Beat yolks until very light, add sugar and vinegar and cook in double boiler until thick. Remove from fire, add butter (melted), cayenne, and salt to taste. When very cold, add whipped cream and mix with fruits and nuts. Serve on lettuce. This quantity will serve 12 or 14.

Mrs. H. T. Montgomery, Anniston, Ala.

Grapefruit Salad

Process: Cut grape fruit in halves, remove pulp and take white skin from sections. Mix pulp with Malaga grapes, pecan meats, and a little orange juice. Re-fill hulls and serve on lettuce with mayonnaise.

Grape and Cheese Salad

Process: Slit one side of Malaga or Tokay Grapes and with the tip of a small knife remove seeds. Heap grapes upon lettuce or cress, and cover with a French Dressing made with lemon juice instead of vinegar. Place on ice for a few minutes. When ready to serve, cover with cream cheese put through the ricer.

Mrs. A. L. Harlan, Alexander City, Ala.

Salad Louise

Process: Make an opening in the center of the hearts of young lettuce and fill with equal quantities of chopped celery and apple. Top with Dressing a la Norma and garnish with carpels of oranges and Tokay grapes halved.

Norma Dressing

Process: Mix equal quantities mayonnaise and whipped cream. Add paprika, sufficient chili sauce to color a delicate pink, and sugar to taste. Serve with fruit or lettuce salad.

Mrs. Norman E. Mack, Buffalo, N. Y.

Pink coloring for fancy desserts in each package of Knox Gelatine.

Marshmallow Fruit Salad

3 eggs
Juice 2 lemons
½ cup milk
1 pt. cream, whipped
1 lb. pecans
1 can white cherries
1 can pineapple
1 lb. Malaga grapes
1 box marshmallows

Process: Beat eggs until light, add milk and cook until thick. When cold and ready to serve, add lemon juice, whipped cream, and fruit. Dice pineapple, pit cherries, seed the grapes, and quarter marshmallows, before mixing fruit and dressing.

Mrs. Parker, Livingston, Ala.

Marshmallow—Nut Salad

1 large can pineapple, ½ lb. almonds, ⅓ lb. marshmallows

Process: Drain pineapple and hang in refrigerator to drip. Just before serving, mix and add the following dressing:

Yolks 2 eggs
2 tablespoons sugar
½ teaspoon salt
1 teaspoon flour
⅛ cup vinegar
½ cup sweet milk
1 tablespoon melted butter
Whipped cream

Process: Beat yolks well; sift all dry ingredients and add with hot vinegar. Stir until it thickens and add the hot milk and butter. Cook until thick. When cold, add an equal amount of whipped cream.

Mrs. John Helton, Troy, Ala.

Pineapple Butterflies

Process: Peel and slice a very ripe pineapple into round, quarter-of-an-inch slices. For each butterfly, cut a slice in halves and turn round edges together on a large lettuce leaf. Make body with a roll of cream cheese, letting it extend a half inch above and below where rings join, marking with very thin half rings of seeded olives. On each wing place three thin olive rings each filled with a drop of mayonnaise and a dot of pimento. Make "feelers" with very thin strips of pineapple. Place an olive under the top of each wing. If canned, cored pineapple is used, cover cavity on each side of wing with an olive ring.

Frances B. Harris, "Florida Salads," Jacksonville, Fla.

Prune Salad

½ lb. large prunes
Cream cheese or Neufchatel

Process: Soak prunes over night. Cook until tender and pit, being careful not to break prunes. Fill the cavities with rolls of cheese. Serve very cold with mayonnaise on lettuce leaves, with browned crackers.

Mrs. L. G. W. Thorington, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine makes dainty desserts for dainty people.

Waldorf Salad

2 cups chopped apples
2 cups chopped celery
1 cup walnuts or pecans
Salt and cayenne

Process: Lightly mix all ingredients and serve on lettuce with mayonnaise or French dressing. This will serve 8 people. If apples are sprinkled with lemon juice it will prevent discoloration.

Mrs. J. E. Aderhold, Anniston, Ala.

White Cherry Salad

1 can white cherries
1 package Jello
Juice 1 lemon
Pecans

Process: Stuff cherries with pecans and arrange in mold. Add cherry and lemon juices to Jello and pour over cherries. Serve with cream dressing, Cooked Dressing No. 3, or mayonnaise.

Mrs. Joe McClendon, Dadeville, Ala.

White Grape and Orange Salad

Have equal quantities white grapes seeded and cut into halves and oranges diced. Serve with a salad dressing made of equal quantities of whipped cream, and marshmallows melted by the steam from a tea kettle. Just before serving, mix cream with softened marshmallows, mix fruit and toss it into cream mixture with a fork. Serve on crisp lettuce leaves.

Alice M. French, Woodruff Place, Indianapolis, Ind.

Asparagus in Pimento Rings

Process: Dip chilled asparagus tips into cooked salad dressing and carefully slip 3 or 4 into 2 pimento rings. Serve on lettuce with French dressing or mayonnaise.

Annie M. W. Boyd, Troy, Ala.

Celery and Pimento Salad

Mix 1 pint chopped crisp celery with 2 chopped, hard boiled eggs and blend with 1 cup of cooked salad dressing, to which whipped cream has been added. Serve on curly lettuce and garnish with pimentoes cut into rings or strips.

Mrs. Maria Cartwright, Nashville, Tenn.

Chiffonade Salad

Shred lettuce into long narrow strips and arrange in "nests" on individual plates. Boil green peppers until tender; chill and shred. Slice tomatoes and dice grapefruit. Let peppers, tomatoes, and grapefruit remain a few minutes in a dressing made of three parts olive oil and one part tarragon vinegar, salt, and white pepper. Arrange in nests with a spoonful mayonnaise in center of each.

Mrs. H. G. Moore, Gastonia, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Cucumber Boats

Process: Cut 6 fresh, green cucumbers lengthwise into halves; carefully remove inside and put boats, cut side down, on ice. Cut the inside into small pieces and finely chop one small onion. Drain well; just before serving, marinate with French dressing. Fill boats and serve on romaine leaves. Fine to serve on same plate with crab at morning party.

"Florida Salads," Frances Barber Harris, Jacksonville, Fla.

Pimento Salad

1 can English peas
1 small can pimentoes
1 cup nuts
1 cup celery
1 cup grated cheese
Mayonnaise

Process: Chop pimentoes, nuts, and celery; mix with peas and mayonnaise and season with salt, pepper, and juice from grated onion. Season cheese with salt, tabasco, cream, and cayenne; form into balls and use with lettuce as a garnish for salad.

Mrs. W. S. Pugh, Mobile, Ala.

Potato Salad (Hot)

3 large potatoes
4 slices breakfast bacon
1 onion, finely chopped
1 tablespoon corn-starch
1 cup cold water
Salt and pepper
3 tablespoons vinegar

Process: Boil potatoes, peel and slice. Cook bacon in frying pan until crisp, add onion and stir until brown. Dissolve corn-starch in cold water and add to bacon and onion. When gravy is thick, add vinegar and potatoes; cook until potatoes are thoroughly hot, then remove to back of stove and let stand 30 minutes before serving.

Emily Bowles White, Troy, Ala.

Spaghetti Salad

1½ cups cooked spaghetti
½ cup grated cheese
2 boiled eggs
1 cup tart apples
1 pimento
1 cup celery
3 boiled potatoes
Salt and cayenne
1 tablespoon onion, chopped fine

Mix and serve with cooked, French, or Russian Salad Dressing.

Mrs. Fox French, Greenville, Ala.

Stuffed Tomato Salad

Process: Cover tomatoes with boiling water for a minute or two. Plunge into ice water. Remove skins. Cut a thin slice from top of each and carefully remove pulp. Invert and place on ice. When ready to serve, sprinkle inside with salt and fill with chunks of cucumber and celery, marinated with French dressing. Arrange on lettuce and top with mayonnaise.

Mrs. A. R. Taber, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Vegetable Salad

Cut into small pieces and mix cold potatoes, beets, beans, cucumbers, and a tablespoon finely chopped onion. Add cooked salad dressing and mix lightly with fork.

Garnish salad dish with lettuce or romaine and pour mixture into center. Garnish with beets, unpeeled radishes and carrots thinly sliced. Serve with mayonnaise, cooked salad dressing, or Thousand Island Dressing.

Elizabeth B. Bashinsky, Troy, Ala.

Vegetable Salad

12 sweet peppers
6 hard boiled eggs
12 tomatoes
French Dressing

Process: Pour boiling water over peppers and let stand long enough to remove skins. Slice eggs, peppers, and tomatoes; mix and serve on lettuce with French Dressing.

CHICKEN, CHEESE AND FISH SALADS.

Brain Salad

1 quart tomatoes
4 tablespoons Knox Gelatine
⅔ cup boiled dressing
⅔ cup whipped cream
1½ cups celery
1½ cups cooked brains

Process: Stew tomatoes and strain; add gelatine soaked in a cup cold water, salt, and cayenne. When this begins to thicken, add other ingredients. Put into mold and set on ice. Brains and celery must be cut small.

Mrs. L. Y. W. Thorington, Montgomery, Ala.

Chicken and Almond Mousse

Prepare 1 pint of chicken by grinding the breasts of cooked chickens, or turkey, two or three times in meat chopper until reduced to a pulp. Moisten 2 tablespoons Knox Gelatine in ½ cup of cold milk and dissolve by setting cup into boiling water. Season chicken pulp with salt, pepper, lemon juice, a dash of nutmeg; add ½ cup chopped, blanched almonds, dissolved gelatine, and a pint of whipped cream that has been drained. Place in a loaf pan, long and narrow preferred, and chill on ice. Serve on platter garnished with lettuce. Lovely served with Celery and Pimento Salad.

Mrs. Maria Cartwright, Nashville, Tenn.

Chicken Salad

1 chicken, about 3½ pounds
1 saltspoon white pepper
1 teaspoon salt
Cayenne
2 tablespoons lemon juice
1 pint mayonnaise

Process: Boil chicken until tender. When cold, cut into medium sized pieces. Sprinkle with salt, pepper, and lemon juice and set on ice 30 minutes. When ready to serve, add celery, one part celery to two parts chicken, and half of mayonnaise. Serve on lettuce with remainder of dressing. Garnish with a tablespoon capers, if desired.

Mrs. M. C. McNally, Mgr. Wannamaker's Restaurant, New York, N. Y.

KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

Jellied Chicken with Mayonnaise

1 chicken, 5 or 6 pounds
1 can French mushrooms
1 small onion
6 cloves
4 hard boiled eggs
12 olives
3 tablespoons capers
1 package Knox Gelatine

Process: Put chicken, cloves, and onion into 3 pints cold water; season with salt and pepper and boil slowly; when tender, remove, and let chicken and broth get cold. Cut chicken into dice-shaped pieces and season; skim broth, removing all fat. Put gelatine into a little more than a cupful of broth; place rest of broth on fire with about ¾ cup mushroom juice; let come to a good scald, then pour hot broth on dissolved gelatine. Curl olives, cut eggs and a few mushrooms into thin slices, and decorate bottom of mold; lay minced chicken in carefully, adding a few mushrooms from time to time. Strain broth and pour on just enough to cover well. Set away to harden. Serve with mayonnaise dressing.

Elizabeth B. Bashinsky, Troy, Ala.

Pressed Chicken

1 large chicken
1 package Knox Gelatine
½ cup water
1 pint chicken stock
Juice 2 lemons
½ cup pimentoes
1 teaspoon salt
2 teaspoons sugar
White pepper, cayenne, celery salt

Process: Cook chicken until so tender it will leave the bones. When cold, cut with scissors into small pieces. Soak gelatine in cold water and dissolve in warm chicken stock; add all seasonings. When cold and beginning to thicken, add chicken and pimentoes, cut into small pieces; mix and pour into mold. Set on ice to congeal. Slice and serve with mayonnaise, on lettuce leaves. If preferred, it may be congealed in individual molds.

Elizabeth B. Bashinsky, Troy, Ala.

Pressed Chicken

1 chicken
2 cups chicken stock
Juice ½ lemon
½ package Knox Gelatine
1 cup celery, chopped
½ can pimentoes, chopped
1 cup nuts
1 cup peas
½ cup cold water

Process: Boil chicken until very tender. When cold, cut into pieces. Soak gelatine in cold water and dissolve in warm chicken stock. Add lemon juice. When it begins to congeal, add other ingredients. Pour into one large mold or into individual molds and set on ice to congeal.

Mrs. Hamilton Weedon, Troy, Ala.

Christmas Salad

Chicken or turkey	Celery
Pecans	Mayonnaise

Cut the meat, breast preferred, of cold baked or steamed chicken or turkey into half inch pieces. Add an equal amount of crisp, white celery and one fourth the amount of blanched pecan meats.

Just before serving, mix lightly with mayonnaise. Serve on white or green salad plates, on hearts of lettuce with minced Maraschino cherries sprinkled over salad. Top with a spoonful of green mayonnaise and a whole red cherry. Garnish plates with small, pretty sprays of holly.

"Florida Salads," Frances B. Harris, Jacksonville, Fla.

Cheese Apples

Grate one pound cheese. Mix with cream, season with salt, cayenne, and a few drops Tabasco. Roll into balls and shape in the form of small crab apples. Stick a small stem with leaves in one end and a clove in the other and tint sides with Sauer's Red Fruit Coloring. Serve on apple or lettuce leaves, as a garnish for salad.

Mrs. L. A. Harris.

Cheese Balls

Mash a cup of grated cheese with cream until smooth. Add cayenne, pepper, salt, a dash of Tabasco, and teaspoon of Worcester. Shape into small balls, place a half pecan or English walnut meat on top, and shape cheese to fit nuts. Use as a garnish or serve with after dinner coffee.

Elizabeth B. Bashinsky, Troy, Ala.

Frozen Cheese

2 packages Philadelphia Cheese	½ cup olives
1 cup heavy cream	Juice 1 lemon
¼ cup pimentoes	Salt and Cayenne

Process: Cream cheese and beat until smooth. Add lemon juice, salt, pepper, olives and pimentoes cut fine. Mix well, put into baking powder cans and pack in ice and salt for 2 hours, at least.

Mrs. Benjamin Micon, Washington, D. C.

Cheese Loaf

1 cup thick cream	¼ cup pimentoes
1 cup grated cheese	¼ cup olives
2 tablespoons Knox Gelatine	¼ cup pecans
1 cup cold water	¼ teaspoon mustard

Process: Dissolve gelatine by soaking in cold water and setting into vessel of warm water. Cream cheese with mustard, salt, and cayenne, add olives and pecans ground, and pimentoes chopped. When gelatine has cooled, add to cream previously whipped stiff, and mix with cheese. Place in mold on ice for several hours. Garnish with thinly sliced stuffed olives and pecan halves and serve with salad course.

Mrs. Alexander B. White, ex-Pres. General U. D. C., Paris, Tenn.

Cheese Loaf

1 tablespoon Knox Gelatine
2 tablespoons cold water
3 tablespoons hot water
¾ cup cooked salad dressing
2 cups grated cheese
½ cup chopped pecans
½ cup sliced, stuffed olives
1 cup whipped cream

Process: Soak gelatine in cold water and dissolve in hot water. When cool, add other ingredients in order given. Pack in oiled mold and set on ice. Serve on lettuce with mayonnaise.

Mrs. W. M. Vandiver, Montgomery, Ala.

Cheese Salad

1 cup grated cheese
½ cup stuffed olives, sliced
¼ teaspoon dry mustard
2 tablespoons Knox Gelatine in ½ cup warm water
1 cup whipped cream

Mold in baking powder can. Slice and serve with salad dressing.

Mrs. Ed J. Evans, Sedalia, Mo.

Neufchatel Salad

2 rolls Neufchatel Cheese
2 tablespoons butter
1 teaspoon parsley
1 teaspoon olives
1 teaspoon chives
Paprika and cayenne

Process: Mash cheese and mix with butter until light and creamy. Add pepper, salt, and other ingredients chopped fine. Serve on lettuce with mayonnaise.

Mrs. Harvey B. Ware, Florence, Ala.

Stuffed Eggs

10 eggs, hard boiled
2 eggs
3 tablespoons cream
2 tablespoons oil or melted butter
2 tablespoons vinegar
1 teaspoon dry mustard
1 teaspoon salt
½ teaspoon white pepper
1 tablespoon chow-chow

Process: Boil 10 eggs 20 minutes, remove shells and cut into halves. From the end of each, remove a small slice that egg cups may stand firm. While warm, remove yolks and rub fine in a bowl. Add to these cooked yolks, 2 well beaten eggs and the other six ingredients, in order given. Cook in double boiler until thick. When cold, add chow-chow and fill egg cups. Serve on lettuce.

Mrs. John B. Knox, Troy, Ala.

Russian Salad

1 can salmon
6 anchovies, 2 pickles
½ cup cooked mushrooms
2 hard boiled eggs
1 cup chopped celery
1 beet, cooked
1 carrot, cooked
1 cup tiny peas, cooked
1 package Knox Gelatine
2 cups chicken stock

Process: Soak gelatine in 1 tablespoon cold water and dissolve in hot stock. Arrange ingredients in a wet mold and when stock is cool and beginning to thicken, pour into mold. Serve with mayonnaise.

Mrs. W. C. Black, Troy, Ala.

Sardines in Lemon Jelly

Place a small sardine in the bottom of each mold and fill half full of lemon jelly. Just before it hardens, place a slice of firm, cold tomato on each and set on ice. When congealed and cold, turn out of mold on lettuce leaves, the tomato slice down. Surround with a rim of boned, flaked sardines.

"Florida Salads," F. B. Harris, Jacksonville, Fla.

Salmon Salad

Bone, drain, and cut into dice one can best salmon. Dice an equal quantity celery. Mix salmon and celery, sprinkle lightly with juice of a lemon and mix with Salad Dressing No. 5. Grate separately the whites and yolks of 3 eggs. Garnish salad dish with romaine, the points standing around the edge. Fill center with salmon and cover top with grated whites. Make a ring of grated yolks around the base. Put 2 tablespoons Green Mayonnaise on top.

Elizabeth B. Bashinsky, Troy, Ala.

Shrimp and Tomato Salad

Process: Prepare tomatoes as for Stuffed Tomato Salad. When ready to serve, fill tomato cups with ice-cold shrimps that have been dipped into lemon juice and seasoned with mayonnaise. Arrange shrimp around tomatoes. Top with mayonnaise and serve on lettuce with slice of lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Shrimp Salad

1 can shrimp
1 small onion (optional)
Rind of ½ green bell pepper
1 cup celery
1 cup cooked Mayonnaise No. 2

Process: Break shrimp fine with fork and add onion, pepper, and celery cut into small pieces. Mix with mayonnaise. Garnish with parsley, sliced boiled eggs, and lemons. In absence of celery, substitute tart apples, chopped fine.

Mrs. J. C. Richardson, Greenville, Ala.

Tuna Fish and Tomato Salad

Select firm, ripe tomatoes and prepare as for stuffed Tomato Salad. Drain and flake a small can of tuna, add an equal amount of chopped celery, a little cucumber, lemon juice, red pepper, and onion juice, if desired. When ready to serve, fill tomato cups with fish mixture, top with mayonnaise and serve on lettuce. Tart apples may be used instead of celery.

Mrs. Arnold Smith, Alexander City, Ala.

Use KNOX GELATINE—the two quart package.

Tuna Fish Salad

1 can tuna fish
¼ can pimentoes
½ cup nuts
Salt and pepper
1 cup chopped celery
¼ cup chow-chow
4 apples, chopped
Juice 1 lemon

Process: Mix all ingredients in order given and add a pinch of sugar. Serve with mayonnaise, on lettuce.

Mrs. Ernest Threadgill, Troy, Ala.

Congealed Meat Loaf

1 pound pork ham
1 pound round steak
1 stalk celery
1 tablespoon Worcester Sauce
1 tablespoon Durkee's Dressing
1 tablespoon mayonnaise
1 tablespoon vinegar
1 green pepper
½ box Knox Gelatine
½ cup steak stock
Salt, black and red pepper to taste

Process: Boil ham and steak separately and grind. Cut fine the celery and peppers, mix, add seasonings and place in mold. Pour skimmed steak stock, in which gelatine has been dissolved, over meat, and press. Serve with mayonnaise.

(Mrs. J. A.) Buford Henderson, Troy, Ala.

FRENCH, MAYONNAISE, RUSSIAN DRESSINGS.

French Dressing

2 teaspoons catsup
½ cup oil
2 teaspoons vinegar
1 teaspoon Worcester
1 teaspoon chopped onion
Salt and pepper

Miss Olive Wiley Gardner, Montgomery, Ala.

French Dressing

3 tablespoons Wesson's oil
¼ teaspoon salt
1 tablespoon vinegar
1 teaspoon lemon juice

Process: Have all ingredients ice cold. Put the lemon juice, salt, and pepper into a small, chilled bowl, add olive or Wesson's oil gradually, stirring constantly, and then, the vinegar gradually. Lemon juice may be used instead of vinegar, if desired. A teaspoon finely chopped onion may be used.

Another and quicker method of mixing, is to put all ingredients into a salad oil bottle and shake until thick. This may be kept in refrigerator and used from day to day. Very attractive salad oil bottles are now sold, with markings on bottle to designate the quantity of oil and vinegar. These are a great convenience.

Elizabeth B. Bashinsky, Troy, Ala.

Lime Juice Dressing

2 tablespoons lemon juice
2 teaspoons lime juice
2 teaspoons salt
½ teaspoon paprika

Process: Mix ingredients in order given.

Mrs. L. H. Clark, Florence, Ala.

Plain Mayonnaise

Yolks 2 eggs
2 cups olive or Wesson's oil
Juice 1 lemon
1 teaspoon salt

Process: Have all ingredients and utensils ice cold. Set mixing bowl into bowl of cracked ice. Into mixing bowl put yolks and salt and stir in one direction until smooth. Gradually add cold oil and lemon juice, alternating until a pint of oil has been used. Season with few drops tabasco or cayenne. To make mayonnaise that will stand alone, stir into it a little Knox Gelatine just before it sets.

Elizabeth B. Bashinsky, Troy, Ala.

Quick Mayonnaise

1 egg, not separated
1 tbs. prepared mustard
1 tbs. lemon juice or vinegar
2 tbs. olive oil
Cayenne and paprika
Pint olive oil
1 afterdinner coffee spoon salt

Process: Have all ingredients ice cold. Into chilled mixing bowl, put all ingredients, except 1 pint of oil, and beat well with Dover egg whip. When thoroughly mixed, add ¼ cup olive oil; mix, and continue adding oil until pint is used, beating constantly. By this method a pint of oil can be mixed in 4 minutes.

Mrs. Roy McKinney, ex-Pres. General U. D. C., Paducah, Ky.

Diet Salad Dressing

2 tablespoons vinegar
1 tablespoon catsup
¼ teaspoon dry mustard
¼ teaspoon salt
1 teaspoon chives
Paprika and cayenne

Process: Rub salad bowl with onion or garlic. Mix dry ingredients and gradually add liquids. If desired, Worcester may be substituted for catsup and a finely chopped, hard boiled egg may be used occasionally.

Mayonnaise Dressing

Yolks 2 eggs
½ teaspoon salt
Lemon juice
1 pt. olive or Wesson's oil

Process: Put yolks into a very cold mixing bowl and set into crushed ice and water. Add salt and cayenne to yolks, and stir until smooth. Add a cup olive oil, drop by drop. Alternate with a little lemon juice to thin, when necessary. Use 3 yolks, if a quart of oil is used. If the dressing separates, begin anew with 2 more yolks in another bowl, add curdled mayonnaise by teaspoonfuls, and finish by adding 1 cup of additional oil.

Mrs. M. C. McNally, Mgr. Wannamaker's Restaurant, N. Y.

Mayonnaise

Yolks 2 eggs
2 cups Wesson's oil
Juice 1 lemon
½ teaspoon salt
1 tablespoon sugar
¼ teaspoon tabasco

Process: Have mixing bowl, all utensils and all materials very cold. Mix last four ingredients in a cup. Beat yolks, add oil, drop by drop, and thin with lemon juice mixture. Keep on ice.

Mrs. F. A. Stagg, Winston-Salem, N. C.

Red, Yellow, and Green Mayonnaise

Process: To make red mayonnaise cut pimentoes into very fine pieces and fold into mayonnaise. To make the yellow, mash a teaspoon of butter into the yolks of 2 hard boiled eggs while warm. When cold, stir into plain mayonnaise.

To make green mayonnaise, dissolve Sauer's Green Fruit Paste in the lemon juice, used in making mayonnaise. When sufficiently green, discontinue using the colored lemon juice and use plain juice. Red mayonnaise may be made the same way, using Sauer's red, instead of green fruit paste.

Elizabeth B. Bashinsky, Troy, Ala.

Roquefort Cheese Dressing

My Daughter, Helen Bashinsky Case's Recipe

3 tablespoons tarragon vinegar
½ cup olive or Wesson's oil
2 hard boiled eggs
Cream
¼ lb. Roquefort cheese
½ teaspoon salt
½ teaspoon paprika
Cayenne

Process: Mix oil, vinegar, and seasonings. Run cheese and eggs through sieve and mix with a little cream until smooth. Blend dressing slowly and carefully with cheese. Serve on hearts of lettuce or romaine, with wafers.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

1 cup mayonnaise
½ cup Chili Sauce
1 sweet green pepper
1 sweet red pepper
1 teaspoon onion

Process: Chop fine onion and peppers and mix with other ingredients. Serve on tomato or potato salad.

Mrs. E. J. Holt, Smithfield, N. C.

Russian Dressing

My Daughter, Helen Bashinsky Case's Recipe.

1 cup mayonnaise
3 tablespoons Chili Sauce
1 teaspoon chopped onion
2 teaspoons chopped olives
1 tablespoon chow-chow

Process: Mix last four ingredients and fold into mayonnaise. Stir but little.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

3 tablespoons mayonnaise
1 tablespoon Chili Sauce
2 teaspoons tarragon vinegar
2 teaspoons lemon juice
1 teaspoon chopped pimento
1 saltspoon mustard
1 saltspoon paprika
1 teaspoon chives or onion

Mix, add salt, and if too thick, thin with tarragon vinegar.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

1 cup mayonnaise
2 tablespoons Chili Sauce
3 tablespoons tarragon vinegar
¼ can pimentoes
1 tablespoon chives
1 tablespoon red sweet peppers

Process: Finely chop pimentoes, chives, and peppers. Mix all ingredients in order given. Serve with lettuce or romaine.

Mrs. Stuart McKenzie, Montgomery, Ala.

Russian Dressing

3 tablespoons mayonnaise
1 tablespoon Chili Sauce
1 teaspoon tarragon vinegar
1 tablespoon pimentoes
1 teaspoon olives
½ teaspoon chives

Process: Chop fine pimentoes, olives, and chives. Mix in order given. If too thick, thin with tarragon vinegar.

Mrs. Moses McLemore, Montgomery, Ala.

Thousand Island Dressing

1 cup mayonnaise
1 cup Chili Sauce
Salt and cayenne
Juice 1 lemon
2 pimentoes chopped
1 teaspoon chives (optional)

Process: Mix in order given and serve with lettuce, tomatoes, potato salad, shrimp or crab cocktail.

Mrs. Sam Mittenthal, Troy, Ala.

COOKED SALAD DRESSINGS.

Salad Dressing

2 eggs
2 tablespoons sugar
1 tablespoon flour
1 teaspoon salt
¾ cup olive oil
Juice 1 lemon
1 teaspoon vinegar
Water

Process: Mix first 5 ingredients and beat with Dover egg beater until thick and smooth. Squeeze juice of a lemon into a cup and add vinegar, and sufficient water to fill cup. Pour into a sauce pan, heat to boiling point, and pour over egg mixture, beating constantly. Put into double boiler and let it boil once more, then beat until thick and smooth.

Mrs. C. M. Roberts, Hot Springs, Ark.

Salad Dressing

Yolks 13 eggs
1 cup vinegar
½ cup butter
½ cup sugar
Dash cayenne
1¼ teaspoons salt
1 teaspoon white pepper
1 teaspoon celery salt
1 teaspoon made mustard
Little onion juice (optional)
Pint whipped cream

Process: Put vinegar and butter into double boiler. Beat yolks until very, very light and add all other ingredients, except cream. Add yolk mixture to hot vinegar and cook until thick. When cold and ready to serve, add whipped cream. Half of recipe makes enough for small family. This will keep a week in refrigerator.

Eunice McNutt's Salad Dressing

Juice 1 lemon
1 teaspoon vinegar
1 cup water
2 eggs
¾ cup Wesson's or olive oil
1 tablespoon flour
1 teaspoon salt

Process: Into one bowl put the first three ingredients and heat. Into a second bowl, put the other four ingredients and whip until smooth and light; pour second mixture into the first and let come to a boil, stirring constantly until thick and light. This will keep indefinitely and is quickly and easily made.

Mrs. W. E. Massey, Hot Springs, Ark.

Boiled Mayonnaise No. 1

Yolks 4 eggs
1 tablespoon flour
1 tablespoon sugar
½ teaspoon salt
¼ teaspoon mustard
1 tablespoon butter
½ cup sweet milk
½ cup vinegar

Process: Sift together all dry ingredients and cream with butter. Add yolks well beaten, cayenne, and milk. Cook until it begins to thicken, stirring constantly. Add hot vinegar and cook until thick.

Mrs. N. G. Robertson, Lebanon, Tenn.

Boiled Mayonnaise No. 2

Yolk 1 egg
1 tablespoon flour
¼ teaspoon salt
1 tablespoon olive oil
½ cup vinegar
½ cup water

Process: Mix vinegar and water and heat. When it reaches boiling point, stir in well beaten yolk. Mix flour with just enough water to make a thin, smooth paste; add salt and cayenne and stir into hot mixture. When thick, remove from fire. When cold, add gradually olive oil or melted butter, stirring constantly. Serve with meat or vegetable salads.

For fruit salad, add 1 teaspoon sugar to boiling mixture; for shell fish, omit sugar and add ½ teaspoon dry mustard to flour paste,

Mrs. J. C. Richardson, Greenville, Ala.

Boiled Mayonnaise No. 3

Yolks 12 eggs
½ cup sugar
½ teaspoon salt
½ teaspoon white pepper
⅔ cup vinegar
⅓ cup water
Juice 2 lemons
1 cup whipped cream

Process: Beat yolks until very light. Add dry ingredients, vinegar and water. Cook in double boiler until thick and smooth, stirring constantly. When cold, add juice of lemons and whipped cream.

Mrs. Joe McClendon, Dadeville, Ala,

Boiled Mayonnaise No. 4

3 eggs
1 teaspoon sugar
1 teaspoon mustard
½ teaspoon salt
½ teaspoon white pepper
2 tablespoons butter
1 cup vinegar
¼ cup water
½ bottle (25c size) Durkee's Salad Dressing

Process: Sift together all dry ingredients and cream with butter. Add eggs beaten until very light, water, and vinegar. Cook slowly, stirring constantly. When done, add Durkee's Dressing and strain. Serve cold on lettuce or tomatoes.

Mrs. Joe McClendon, Dadeville, Ala.

Boiled Mayonnaise No. 5

Yolks 4 eggs
2 tablespoons sugar
2 heaping teaspoons flour
1 teaspoon dry mustard
½ teaspoon salt
2 tablespoons butter
¾ cup vinegar
1 cup milk
¼ cup water
Cayenne

Process: Sift together all dry ingredients and cream with butter. Add yolks well beaten, hot vinegar, and water. Cook until mixture begins to thicken and add hot milk, stirring constantly until thick. When cold, serve with potato salad, tomatoes, or lettuce. It may be used to mix with yolks for deviled eggs, or with chicken for sandwiches.

Elizabeth B. Bashinsky, Troy, Ala.

Cooked Salad Dressing No. 6

2 eggs
2 tablespoons sugar
2 teaspoons mustard
2 heaping teaspoons flour
2 level teaspoons salt
¼ teaspoon pepper
1½ cups vinegar
1½ cups milk

Process: Sift together all dry ingredients and add gradually to well beaten eggs. Add liquids and boil until thick, stirring constantly.

Mrs. W. C. Black, Troy, Ala.

Mayonnaise Dressing—Old and Tried

Yolks 6 eggs
½ cup olive oil
1 tablespoon sugar (optional)
1 tablespoon vinegar
1 tablespoon Worcester
1 teaspoon prepared mustard
1 teaspoon salt
1 teaspoon black pepper
½ cup sweet milk added last

Process: Beat yolks until very light, add olive oil, drop by drop; add other ingredients, in order given. Cook in double boiler until thick, stirring constantly. Just before serving, lemon juice may be added and whipped cream also.

Mrs. T. W. Palmer, Montevallo, Ala.

Boiled Mayonnaise No. 8

3 eggs
1 cup milk
½ cup vinegar
Cayenne
1 teaspoon salt
½ teaspoon dry mustard
2 teaspoons olive oil or melted butter

Process: Beat eggs until light, add milk, oil or butter, pepper, salt, and mustard dissolved in vinegar. Cook in double boiler until thick.

Mrs. J. E. Aderhold, Anniston, Ala.

Cooked Mayonnaise No. 9

Yolks 2 eggs
1 heaping teaspoon salt
1 teaspoon mustard
⅛ teaspoon cayenne
2 tablespoons vinegar
2 tablespoons olive oil
1 cup olive oil
1 cup hot water
½ cup flour (scant)
1 tablespoon butter

Process: Put first seven ingredients into a deep mixing bowl; do not beat. Melt butter, stir in flour and add water. Cook until it is a thick paste and pour, while hot, into mixing bowl with other ingredients and beat briskly with Dover beater.

Mrs. W. D. Calgy, Jackson, Tenn.

Thousand Island Dressing

To the foregoing Cooked Mayonnaise, add ½ cup grated cheese mashed smooth with 2 tablespoons catsup and 1 teaspoon ground onion.

Mrs. W. D. Calgy, Jackson, Tenn.

Tartare Sauce

Run through meat chopper 36 stuffed olives, 1 small sour pickle, half of a small onion and add to the foregoing Cooked Mayonnaise.

Mrs. W. D. Calgy, Jackson, Tenn.

Cream Dressing No. 1

Yolks 2 eggs
2 tablespoons sugar
1 teaspoon salt
6 tablespoons vinegar
3 teaspoons "Durkee's Dressing"
½ cup cream, whipped

Process: Beat yolks well, add Durkee's Dressing, salt, sugar, and vinegar. Cook until mixture thickens, stirring constantly. When cold, add cream whipped, and beat until well blended.

Mrs. Joe McClendon, Dadeville, Ala.

Cream Dressing No. 2

Yolks 4 eggs
1 teaspoon salt
1 teaspoon mustard
4 tablespoons tarragon vinegar
14 marshmallows
1 cup pecans
Cup of cream, whipped

Process: Dissolve mustard in 1 tablespoon of vinegar. Add remaining vinegar and salt and mix with yolks well beaten. Cook in double boiler until thick. When cold and ready to serve, add whipped cream, pecans and marshmallows cut into small pieces.

Mrs. N. M. Williams, Montgomery, Ala.

Cream Salad Dressing

1 tablespoon each, butter, sugar, and flour; 1½ tablespoons each, milk and vinegar; 1 teaspoon salt, 1 cup whipped cream.

Process: Mix all ingredients, except cream, in order given, and cook in double boiler, stirring constantly until thick. When cold, add cream. A dozen or more marshmallows may be added.

Mrs. Herbert McCullers, Clayton, N. C.

Sour Cream Salad Dressing

Yolks 2 eggs
1 cup sour cream
2 teaspoons sugar
1 teaspoon mustard
2 tablespoons vinegar
Pinch red pepper

Process: Beat yolks until light, add sugar, pepper, mustard dissolved in vinegar, and sour cream. Mix thoroughly and cook in double boiler, stirring constantly. Is especially good for sweet salads.

Mrs. Stuart McKenzie, Montgomery, Ala.

Fruit Salad Dressing No. 1

4 eggs
1 tablespoon salt
1 saltspoon dry mustard
¼ teaspoon salt
4 tablespoons vinegar
30 marshmallows
¾ cup whipped cream
3 tablespoons blanched almonds

Process: Dissolve mustard in little vinegar; add remainder of vinegar, sugar, and salt, and heat to boiling point. To this boiling mixture, add eggs well beaten. When thoroughly blended, add marshmallows and almonds cut into small pieces, and remove from fire. When cold and ready to serve, add whipped cream.

Mrs. Moulton Smith, Birmingham, Ala.

Fruit Salad Dressing No. 2

Yolks 4 eggs
5 tablespoons vinegar
1 tablespoon sugar
½ teaspoon mustard
18 marshmallows
1 cup whipped cream
1 cup chopped nuts
Pinch of salt

Process: Beat yolks and sugar until very light; add vinegar and mustard, and cook until thick. Remove from fire, add marshmallows cut into quarters; stir until dissolved. When cold and ready to serve, add cream and nuts and serve with any fruit salad.

Mrs. W. B. Ragsdale, Florence, Ala.

Fruit Salad Dressing No. 3

1 egg
1 tablespoon butter
1 tablespoon flour
1 teaspoon sugar
4 tablespoons vinegar
½ teaspoon white pepper
½ teaspoon mustard
1 cup whipped cream

Process: Sift together all dry ingredients and cream with butter. Add egg well beaten and hot vinegar. Cook in double boiler until thick as cream, stirring constantly. When cool, set on ice. Add whipped cream when ready to serve.

Mrs. J. H. Phillips, ex-Pres. A. F. W. C., Birmingham, Ala.

Fruit Salad Dressing No. 4

3 eggs
½ cup sugar
1 rounded tablespoon butter
½ cup Sherry wine
Juice 1 orange, 1 lemon
1 cup whipped cream

Process: Cream butter and sugar, add eggs well beaten, fruit juices, and wine. Cook in double boiler, stirring constantly, until a smooth paste. When very cold and ready to serve, add cream.

Mrs. Benjamin F. Shiveley, Washington, D. C.

Fruit Salad Dressing No. 5

Yolks 4 eggs
1 tablespoon flour
1 tablespoon sugar
Juice 1 lemon
¾ teaspoon salt
¼ teaspoon mustard
1½ cups pineapple juice
1 pint whipped cream

Process: Sift together all dry materials and mix with well beaten yolks. Add pineapple juice and cook until thick. When cold and ready to serve, add lemon juice and cream.

Mrs. A. V. Patton, Jackson, Tenn.

Fruit Salad Dressing

1 tablespoon butter
3 tablespoons sugar
1 tablespoon flour
Yolks 3 eggs, well beaten
Juice 1½ oranges
Juice 1 lemon
1 cup whipped cream

Process: Melt butter and add other ingredients, except cream, in order given. Cook in double boiler until thick; when cold, add cream and serve with fruit salad.

Mrs. J. E. Henderson, Montgomery, Ala.

Fruit Salad Dressing

2 eggs, separated
3 tablespoons melted butter
3 tablespoons lemon juice
½ tablespoon vinegar
1 cup cream, whipped
¼ cup powdered sugar
½ teaspoon Sauer's Vanilla
½ teaspoon Sauer's Celery Extract
½ teaspoon salt

Process: Beat eggs separately until very light. Mix yolks and whites, add butter, lemon juice, and vinegar, and cook in double boiler, stirring constantly. When cold and ready to serve, add cream, sugar, salt, and flavorings.

Mrs. B. A. Owens, Jackson, Tenn.

Fruit Salad Dressing

Juice 2 lemons
1 tablespoon butter
1 tablespoon sugar
1 teaspoon mustard
1 egg
½ teaspoon salt
¼ teaspoon white pepper
1 pt. whipped cream
½ cup nuts, chopped
1 cup marshmallows, chopped

Process: Melt butter in lemon juice. Sift dry ingredients, add to well beaten egg and pour lemon over this, beating well. Cook in double boiler, stirring constantly until thick. When cold, add other ingredients in order given.

Mrs. J. B. White, Talladega, Ala.

Waldorf Salad Dressing

3 eggs, separated
6 tablespoons olive oil
1 tablespoon vinegar
Juice 2 lemons
Salt, cayenne pepper
1 cup stiffly whipped cream

Process: Beat yolks well, add gradually 2 tablespoons olive oil and vinegar. Cook in double boiler until very thick. When cold, add gradually 4 tablespoons olive oil, lemon juice, salt, and pepper. To the stiffly beaten whites, add whipped cream and fold into the dressing just before serving.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

SANDWICH FILLINGS.

Cheese Sandwiches

Mash a package of cream cheese and thin with sufficient mayonnaise to spread well. Add 2 tablespoons finely minced pecans, and, if desired, 1 teaspoon each, red and green sweet peppers minced very fine.

Elizabeth B. Bashinsky, Troy, Ala.

Chicken Salad Sandwich

Cut well done hen into small pieces and add one fourth as much fine chopped celery, 2 tablespoons pepper relish, 4 hard boiled eggs run through a strainer, 4 tablespoons mayonnaise, and sufficient Cooked Mayonnaise No. 5, to make right consistency for spreading. Season with salt and red pepper. Deviled or potted chicken may be substituted for hen.

Elizabeth B. Bashinsky, Troy, Ala.

Chicken Sandwiches

1 hen, boiled or steamed
6 eggs, hard boiled
1 cup sweet pickle
1 cup celery
5 tablespoons mayonnaise
Salt, cayenne and black pepper

Process: Cut fine with scissors, the chicken, eggs, pickle, and celery; add mayonnaise, seasonings, and cooked dressing to make soft enough to spread.

Mrs. Oliver Dean, Greenwood, S. C.

Ham Sandwich Filling

3 pounds ground ham
2 pounds cucumber pickle
1 pint vinegar
1 tablespoon mustard
1 tablespoon butter
Pepper and salt
1 tablespoon flour

Process: Grind ham and pickles or chop fine and mix. Cream together butter, flour, mustard, salt, and pepper. Add eggs, well beaten, and pour mixture into vinegar which has been heated. Cook a few minutes, but do not boil. Pour over ham and pickles. If desired, sugar may be added.

Slice bread thin, spread with mayonnaise, then with ham mixture and cover with slice of bread spread with mayonnaise.

Mrs. W. J. Colvand, Montgomery, Ala.

Ham Salad Sandwiches

To 2 cups ground, boiled, lean ham add ½ cup celery chopped fine, ½ cup grated olives, plain or stuffed, 2 tablespoons chowchow, 1½ tablespoons cucumber catsup, 1½ tablespoons tomato catsup, ½ cup cooked mayonnaise, and lemon juice to make proper consistency for spreading.

Mrs. J. N. Thompson, ex-Pres. Ala. Div. U. D. C., Tuscumbia, Ala.

Olive Sandwich Filling

Grind and mix a bottle of stuffed olives, ⅓ pound cheese, 2 hard boiled eggs. Add salt, red pepper, and sufficient cooked dressing to make the right consistency for spreading.

Mrs. G. W. Randall, Blockton, Ala.

Peanut Butter Sandwich Filling

Mix ½ cup India Relish with ½ cup peanut butter and sufficient mayonnaise to spread well.

Mrs. Mary V. Henderson, Troy, Ala.

Pimento Sandwich Filling

1 small can pimentoes
1 cup ham
2 sour pickles
2 hard boiled eggs
Juice 1 lemon
Cooked salad dressing

Process: Chop fine the first four ingredients. Mix with a good salad dressing. Spread between thin slices of bread. This amount will make about 30 sandwiches.

Mrs. Walter Crowell, Monroe, N. C.

PASTRY AND PIES.

Pie Pastry No. 1

1 cup pastry flour
4 tablespoons shortening
½ teaspoon salt
3 tablespoons (about) water

Process: Sift together flour and salt. Measure 4 level tablespoons shortening, crisco, snowdrift or lard, smoothing off each spoonful level with a knife. Chop shortening into flour with two knives until mixture looks "mealy." Add water slowly and carefully to avoid getting too much and mix by chopping. Form into a ball with knives and transfer to marble slab. Handle as little as possible. Roll only once. Bake on an inverted pie pan.

Miss Mary Burford, Ocala, Fla.

Pastry

My Daughter, Helen Bashinsky Case's Recipe

1 cup sifted pastry flour
¼ cup butter
¼ cup lard
¼ cup ice water
½ teaspoon salt

Process: Mix as in Pastry No. 1. Keep on ice while making pie filling. Grease bottom of pan with butter before lining with pastry, and brush pastry with white of an egg.

Elizabeth B. Bashinsky, Troy, Ala.

1-2-3 Pastry

1 cup flour — 3 tablespoons ice water
2 rounding tablespoons shortening

Process: Sift flour and ½ teaspoon salt into bowl, chop in shortening with spoon until it looks like meal; add the water in spots, mix with a spoon, having the dough very dry and stiff. Lift out upon a floured board, press into a ball, roll out and put into pie plate.

1 cup flour will make one crust; 2 cups will be required for bottom and top crust.

Mrs. S. R. Dull, Atlanta, Ga.

Excellent Pastry

½ cup crisco — 1½ cups flour
¼ cup boiling water — ½ teaspoon salt

Process: Pour boiling water over crisco and when melted, add flour and salt. Mix with spoon and handle as little as possible.

Mrs. J. P. Massie, Berkeley, Cal.

Short Pastry

2 cups flour — ½ cup butter or lard
1 teaspoon Royal B. Powder — ½ teaspoon salt

Process: Sift together dry ingredients, chop in the shortening, and mix in ice water with knife. Roll only once.

Mrs. Frank Morrison, Washington, D. C.

Cream Pastry for Rolls, Dumplings and Fruit Pies

1 pint flour — 1 tablespoon sugar
1 teaspoon salt — ½ cup butter and fat mixed
2 teaspoons Royal Baking Powder — Sweet milk

Process: Sift all dry ingredients, chop in shortening with knife, and mix with sweet milk to make soft dough.

Plain Pastry for One Pie or Custard

1 cup flour — ½ teaspoon salt
2 tablespoons crisco or butter — ¼ teaspoon sugar

Process: Sift together all dry ingredients and mix with ice water as in Pastry No. 1. Fold and chill.

Pastry

2 cups pastry flour — ½ cup butter
¾ cup lard — ½ cup ice water

Process: Mix as in Pastry No. 1. Roll in napkin and place on ice until filling is prepared. Then roll very thin, spread with butter, dredge with flour, repeating process three times. Line pie plates, pour in filling and bake in quick oven.

A. W. Alt Muller, New York, N. Y.

Meringue

Beat whites of eggs until very stiff and dry. Add sugar, gradually, 1 level tablespoonful for each egg white, and continue to beat. Flavor. Drop by spoonfuls on top of custard or pies and brown quickly in oven.

Mary Burford, Ocala, Fla.

Almond Custard

1 ounce crushed almonds
1 pound Castor sugar
3 eggs, separated
2 ounces butter

Process: Melt butter and sugar in saucepan, add almonds, yolks of 3 and white of 1 egg. Cook slowly, stirring constantly, until it thickens, being careful not to burn. Pour into previously baked pastry and cover with meringue made of 2 whites and 2 tablespoons sugar. Brown. Serve hot or cold.

Miss Marjorie Hughes, Chester, Eng.

Apple or Peach Cobbler

1½ cups flour
1½ teaspoons Royal B. Powder
1 tablespoon lard
½ cup milk
3 tablespoons melted butter
¾ cup sugar
Peaches or apples

Process: Make a pastry of first four ingredients. Peel fruit, add sugar and melted butter. Invert a cup in bottom of baking dish and arrange fruit around it. Roll dough, cover fruit and cup, and bake in moderate oven. Inverted cup prevents crust being soaked with juice.

Beatrice Van. C. Meegan, Washington, D. C.

Apple Custards

2 cups sugar
½ cup butter
4 eggs, separated
6 large apples, chopped fine

Process: Cream butter and sugar, add yolks well beaten, apples, and whites beaten stiff. Mix well and bake in under crust. This will make 2 large custards.

Mrs. Hattie Wiley Wilcox, Wellesley Hills, Mass.

Apple Custard

2 cups stewed apples
Yolks 3 eggs
1 cup sugar
1 tablespoon butter
Pinch salt
Nutmeg and cinnamon

Process: Stew apples until tender; run through sieve and add sugar and butter while warm. When cool, add yolks well beaten and other ingredients. Bake in pastry. If meringue is desired, use whites of eggs and 3 tablespoons sugar. Brown quickly.

Elizabeth B. Bashinsky, Troy, Ala.

Apple Dumpling

Cut cream pastry into rounds with saucer. Cut apples into pieces and place in center with sugar, bits of butter, a little nutmeg, or lemon juice. Bring dough over fruit and press together in middle. Fill pan with dumplings, sprinkle with sugar and butter, and pour water over them to make a syrup. Cook until done. Serve with hard butter sauce flavored with nutmeg. Any fruit may be used this way.

Apple Pie

Line pie pan with rich pastry rolled thin. Peel and slice thin, 3 cooking apples. Place a layer of apples in crust and sprinkle with sugar and bits of butter. Add a second layer of apple, and sprinkle again with sugar and butter. Grate a little nutmeg over it and cover with narrow strips of pastry.

A sauce may be made by boiling the peelings and cores. Strain, and add cup of sugar, large lump butter, a dash of nutmeg, and cook until it thickens. Serve with pie.

Miss Minnie E. Wells, Monticello, Ark.

Banana Pie

2 eggs, separated
½ cup sugar
1 teaspoon corn starch
1 cup hot milk

Process: Make a custard of yolks, sugar, milk, and corn starch. Slice 2 bananas into previously baked pie crust and pour over hot custard; cover with meringue and brown. Serve hot.

Mrs. J. C. McCreary, Montgomery, Ala.

Banana Pie

3 eggs, separated
1 cup sugar
2 heaping tablespoons flour
1 cup sweet milk

Process: Sift together sugar and flour; add milk, stirring briskly, and well beaten yolks. Cook in double boiler, stirring constantly until thick. Pour into previously baked crust. Cover the pie filling with bananas, sliced thin lengthwise; top with spoonfuls of meringue made of whites of eggs stiffly beaten and 2 tablespoons sugar. Brown in quick oven.

Mrs. G. P. Nolen, Alexander City, Ia.

Banbury Tarts

1 cup raisins, seeded
1 lemon
1 cup sugar
1 unbeaten egg
2 tablespoons melted butter
1 large cracker, rolled

Process: Grind raisins and lemon in meat chopper and add other ingredients. Roll rich pastry about ¼ inch thick and cut into rounds about 3½ inches in diameter. Put a teaspoon, or little more, of filling on one side of circle, wet edges, fold other side over and press edges together with fork. Brush tops with milk and bake in hot oven.

Amelia R. Walters, Oakland, Cal.

Berry Roll

Roll cream pastry thin and spread with blackberries, strawberries, or raspberries; sprinkle with sugar and butter and roll all together. Place in pan, sprinkle with butter and sugar and add water enough to make plenty of juice. Cook in oven until well done. Add extra water, if there is not sufficient juice. Serve with own juice and hard butter sauce seasoned with nutmeg.

Mrs. E. B. Cade, Washington, Ga.

Brown Sugar Pies

5 eggs, separated
3 cups brown sugar
1 heaping tablespoon butter
1 small nutmeg
Juice and grated rind 1 large lemon

Process: Cream butter and sugar, add nutmeg, lemon juice, yolks and whites. Pour a half inch deep into patty pans lined with rich pastry.

Mrs. R. E. Little, Wadesboro, N. C.

Brown Sugar Pie

2 eggs, separated
1 cup brown sugar
1 heaping tablespoon flour
1 heaping tablespoon butter
¼ cup cold water
¾ cup boiling water

Process: Mix sugar and flour and cream with butter. Add cold water slowly, hot water, and yolks well beaten. Cook in double boiler, stirring until it thickens. Add 1 tablespoon Sauer's Vanilla, pour into baked crust, top with meringue made of whites, and brown quickly.

Mrs. George B. Gill, Little Rock, Ark.

Buttercup Pie

4 eggs, separated
3 cups sugar
2 cups boiling water
4 tablespoons flour
2 tablespoons butter
1 teaspoon Sauer's Vanilla

Process: Brown 1 cup sugar and pour into boiling water. Stir until dissolved. Sift together 2 cups sugar and the flour; cream with butter, and add yolks well beaten. Pour over this mixture the boiling syrup and cook until thick. When slightly cool, add vanilla and pour into pastry, previously cooked. Use whites for meringue and brown or cover with whipped cream.

Mrs. Josie Reynolds, Carthage, Tenn.

Butterscotch Pie

1 cup sugar, browned
1 cup milk
2 tablespoons butter
3 eggs, separated
¼ cup flour
1 teaspoon Sauer's Vanilla

Process: Brown the sugar, add to milk and cook until smooth. Cream butter and flour; add yolks well beaten. When milk has partially cooled, pour it over yolks and cook until thick. Flavor with vanilla and when cool, pour into previously baked crust; cover with meringue and brown.

Mary Louise Sullivan, Sandersville, Ga.

Butterscotch Pie

2 eggs, separated
1 cup brown sugar
1 heaping tablespoon flour
¼ cup cold water
¾ cup boiling water
1 heaping tablespoon butter

Process: Mix sugar and flour, add cold water, boiling water, butter, well beaten yolks. Beat thoroughly and add 3 or 4 drops of Mapleine. Cook until real thick, stirring constantly. When slightly cool, pour into baked crust. Make meringue of whites and 2 tablespoons sugar. Cover pie and brown.

Mrs. H. F. Montgomery, Anniston, Ala.

Butterscotch Pie

5 eggs, separated
2 cups brown sugar
2 cups milk
2 tablespoons butter
4 tablespoons flour
2 teaspoons Sauer's Vanilla

Process: Caramelize 1 cup sugar and pour into 1½ cups boiling milk. Stir until dissolved. Mix cup of sugar and corn-starch or flour. and mix with butter; add yolks well beaten and half cup of milk. Pour hot milk gradually over egg mixture, and cook until thick. When slightly cool, add vanilla and pour into 2 baked pie crusts. Make meringue of whites and 5 tablespoons sugar. Cover pies and brown quickly.

Mrs. W. W. Patton, Livingston, Ala.

Butterscotch Pie

2 eggs, separated
1 cup brown sugar
1½ tablespoons flour
Butter size of walnut
1 cup sweet milk
1 teaspoon Sauer's Vanilla

Process: Mix sugar and flour and cream with butter. Add yolks well beaten and milk. Cook until thick, stirring constantly. When slightly cooled, add vanilla and pour into baked pie crust. Cover with meringue made of whites and 2 tablespoons sugar, added gradually. Flavor with a teaspoon lemon juice. Brown quickly.

Mrs. Will Barron Yates, Richmond, Mo.

Butterscotch Pie

2 eggs, separated
1 cup sugar
1 cup water
Butter size of egg
4 tablespoons milk
2 tablespoons flour
1 teaspoon Sauer's Vanilla
Pinch salt

Process: Mix sugar, butter, and water and let come to boiling. Dissolve flour in milk, add well beaten yolks and then the boiling syrup. Cook until thick, stirring constantly. Remove from fire, add flavoring and salt. Pour into pie crust, previously baked. Cover with meringue made of the 2 whites and brown quickly.

Mrs. W. B. Ragsdale, Florence, Ala.

Caramel Custard

1½ cups scalded milk
4 tablespoons sugar
1 teaspoon Sauer's Vanilla
1 tablespoon boiling water
2 eggs
2 tablespoons sugar

Process: Melt 4 tablespoons sugar, add boiling water and pour into boiling milk. Stir until dissolved. Beat eggs until light, add 2 tablespoons sugar and vanilla and pour into milk. Put into a greased baking dish; set into pan of water and bake 20 to 30 minutes.

Mrs. Wallace Cater, Anniston, Ala.

Caramel Pie

2 eggs, separated
1 cup hot milk
1 cup sugar
1 tablespoon flour
2 tablespoons milk
1 heaping tablespoon butter

Process: Melt ½ cup sugar and stir into hot milk. Sift sugar and flour and add to well beaten eggs with 2 tablespoons milk. Pour into boiling milk and cook until thick. When almost done, add butter. Pour into pastry previously baked. Use whites for meringue.

Mrs. E. H. Garrett, Carthage, Tenn.

Caramel Pie

2 cups sweet milk
1½ cups sugar
½ cup sugar, melted
4 tablespoons flour
1 tablespoon butter
3 eggs, separated

Process: Mix milk and 1½ cups sugar and heat to boiling. Melt ½ cup sugar in hot, dry pan, add to boiling milk and stir until dissolved. Add butter creamed with flour, and yolks well beaten. Cook until thick, stirring constantly. Flavor with 1 teaspoon Sauer's Vanilla. Pour into previously baked crust and top with meringue, made of whites and 3 tablespoons sugar.

Susie Segars, Troy, Ala.

Caramel Pie

3 eggs, separated
1 cup milk
1 cup sugar
¼ cup butter
2 tablespoons corn-starch
1 teaspoon Sauer's Vanilla

Process: Heat milk, add sugar, butter, corn-starch dissolved in a little of the milk (cold), and yolks well beaten. Cook until thick and pour into a baked pie crust. Cover with a meringue made of whites and 3 tablespoons sugar. Bake quickly and watch closely to prevent burning.

Mary Burford, Ocala, Fla.

Caramel Pie

4 tablespoons milk
1 cup brown sugar
4 tablespoons butter
Yolks 2 eggs
2 tablespoons flour
1 cup milk

Process: Mix well first 3 ingredients and let come to boil. Add eggs, flour dissolved in part of milk, and the remainder of milk. Cook until thick and pour into previously baked pie crust. Cover with meringue made of 2 whites and 2 tablespoons sugar and brown.

Mrs. W. E. Cunningham, Bessemer, Ala.

Caramel Pie

1 cup sugar
½ cup butter
5 eggs
1 teaspoon Sauer's Vanilla
1 glass acid jelly, grape, plum, or currant

Process: Cream butter and sugar; add jelly, eggs, and vanilla. Bake in 2 pastry lined pie pans 20 minutes or longer.

Maude E. Waters, Germantown, Md.

Cheese Pie

4 eggs, separated
2½ cups sugar
1 tablespoon flour
½ cup butter
1 cup cream
1 teaspoon Sauer's Lemon

Process: Sift together sugar and flour and mix with butter. Add yolks well beaten, cream, lemon, nutmeg, and whites whipped stiff. Bake in 2 pie plates pastry lined.

Kathryn C. Blankenburg, San Diego, Cal.

Chess Pie

Yolks 9 eggs
Whites 2 eggs
1 pound sugar
½ pound butter

Process: Cream butter until very light, add sugar and cream again. Add well beaten eggs and Sauer's Lemon flavoring. Line small chess pans with rich pastry and put 1 heaping tablespoon filling into each. Cook in moderate oven.

Ernestine Hogen, Tuscumbia, Ala.

Chess Pie

Yolks 3 eggs
1 cup sugar
½ cup butter
¼ cup cream

Process: Cream together butter and sugar, add cream, 1 teaspoon Sauer's Vanilla, and yolks beaten until very light. Do not cook filling before pouring into pastry-lined pie pan.

Cannie Crockett, Wertzville, Mo.

Chess Pies

My Mother, Mary E. Burford's Recipe

Yolks 16 eggs
2 cups sugar
¾ pound boiling butter
2 tablespoons flour
1½ tablespoons vinegar
Nutmeg

Process: Beat yolks until very light, adding sugar gradually as soon as you begin beating. Wash all salt from butter, heat until it boils and add slowly to the well beaten yolks, beating briskly. Add vinegar and nutmeg and continue beating until mixture is poured into 4 pastry-lined pie pans. Bake in moderate oven. Will keep several days in cold weather.

Elizabeth B. Bashinsky, Troy, Ala.

Chess Pies

4 eggs, separated
1½ cups sugar
½ cup butter
2 tablespoons flour
1 cup milk

Process: Sift sugar and flour together, cream with butter, add yolks well beaten and milk. Bake in pie plates lined with pastry. When cool, cover with meringue made of whites and 4 tablespoons sugar; brown quickly.

Mrs. S. A. Johnson, Franklin, Ala.

Chester Pie

1 oz. sweet almonds, crushed
¼ pound Castor sugar
3 eggs
2 ounces butter

Process: Line a small pie pan with rich pastry rolled very thin. Brush over edges with beaten egg; melt butter and sugar in saucepan, add almonds; stir in yolks of 3 eggs and the white of 1 egg. Stir this mixture over a gentle heat until it thickens, taking care that it does not burn; pour into the prepared pan, bake 30 minutes, or until set. Whip the remaining whites of 2 eggs, add 2 tablespoons sugar, whip briskly, and pile on top of the pudding. Put it into the oven a few minutes until the top is a golden brown. Serve hot or cold.

Marjorie Hughes, Chester, Eng.

Chocolate Pie No. 1

3 eggs, separated
1 cup sugar
1 cup milk
2 tablespoons flour
2 oz. (2 squares) chocolate
1 heaping tablespoon butter

Process: Melt chocolate in double boiler, with half of milk, add cold milk, sugar, butter, corn-starch or flour, dissolved in little cold milk, and last, the yolks well beaten. Be careful that milk is not too hot when yolks are added. Stir constantly and cook until it is so thick that a drop in a saucer will not run. Add 1 teaspoon Sauer's Vanilla. Bake pie crust over an inverted pie pan. When done, place crust in pan slightly larger, and pour custard into crust. Cover with meringue made of whites of 3 eggs stiffly beaten, and 3 level tablespoons sugar. Brown quickly in oven.

Mary Burford, Ocala, Fla.

Chocolate Pie No. 2

3 eggs
¾ cup sugar
3 tablespoons flour
¾ cup hot milk, or water
2 oz. (2 squares) chocolate
1 heaping tablespoon butter

Process: Melt grated chocolate in hot milk or water. Sift sugar and flour together and cream with butter; add yolks well beaten, melted chocolate, and 1 teaspoon Sauer's Vanilla. Cook until a drop in saucer will not run and pour into previously baked crust. Cover with meringue and brown quickly.

Mrs. B. B. Ross, ex.-Pres. Ala. Div. U. D. C., Auburn, Ala.

Chocolate Pie No. 3

4 eggs, separated
1 cup sugar
1 cup milk
1 heaping tablespoon butter
1 tablespoon meal
2 tablespoons flour
6 tablespoons chocolate
1 teaspoon Sauer's Vanilla

Process: Sift together all dry ingredients and mix as Chocolate Pie No. 2. Make meringue of the 4 whites and 4 tablespoons sugar; brown quickly.

Mrs. R. C. W. Puryear, Hartsville, Tenn.

Chocolate Pie No. 4

3 eggs
1 cup milk
1 cup sugar
1 heaping tablespoon butter
2 oz. Maillard's Chocolate
2 tablespoons flour
2 teaspoons Sauer's Vanilla
Whipped cream

Process: Melt grated chocolate, add milk and scald. Sift sugar and flour together and cream with butter; add 2 eggs and yolk of 1 well beaten, and vanilla; beat mixture into hot milk until thick. When cool, pour into previously baked crust and cover with whipped cream, sweetened and flavored, to which the white of one egg stiffly beaten has been added; or cover with meringue and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Cocoanut-Chess Pie

1 cocoanut
2 cups sugar
¼ lb. butter
Yolks 7 eggs
⅔ pint water

Process: Boil sugar and water 15 minutes. Add grated cocoanut and boil 15 minutes longer. While warm, stir in butter and yolks well beaten. Bake in rich pastry. In absence of fresh cocoanut, use 1½ cups Dromedary Cocoanut.

Mrs. Florida Cantrel, Gallatin, Tenn.

Cocoanut Custard

3 eggs, separated
1 cup sugar
2 teaspoons flour
1 heaping tablespoon butter
5 tablespoons milk
1 cup grated cocoanut

Process: Sift sugar with flour and mix with butter; add yolks well beaten, milk, and cocoanut. Bake in crust. Cover with meringue made of stiffly beaten whites of eggs and 3 tablespoons sugar.

Mrs. Richard Wilkinson, Montgomery, Ala.

Cocoanut Pie

2 cups sugar
2 tablespoons butter
3 eggs
2 cups sweet milk
1 cocoanut, grated
Nutmeg

Mrs. Alex Henderson, Troy, Ala.

Dromedary Cocoanut Custard

2 eggs, separated
½ cup sugar
3 tablespoons corn-starch
2¾ cups milk
1 tablespoon butter
1 cup Dromedary Cocoanut

Process: Put cocoanut into double-boiler, with 2 cups of the milk; add corn-starch dissolved in remainder of milk, the sugar, butter, and eggs well beaten. Cook until thick and smooth, stirring constantly. Pour into previously baked pie crust and sprinkle over with cocoanut. Whites of eggs may be used as meringue with 2 tablespoons sugar. Brown quickly.

Mrs. John Bowers, Troy, Ala.

Cream Pie

3 eggs, separated
1 cup sugar
1 cup sweet milk
1 tablespoon corn-starch
1 heaping tablespoon butter

Process: Heat milk; sift sugar and corn-starch together, cream with butter and add to yolks well beaten. Add this mixture to hot milk and stir constantly until thick. Pour mixture into pie crust, previously baked. Top with meringue made of whites and 3 tablespoons sugar. Brown in quick oven.

Mrs. Julia Bowles, Troy, Ala.

Cream Pie

1 pt. cream
1½ cups powdered sugar
Whites 3 eggs
Nutmeg

Process: Pour cream over sugar and let stand while whites are being beaten to stiff froth. Add whites to cream, beat thoroughly, grate nutmeg over top, and bake in bottom crust. Two pies.

Mrs. J. W. Roebuck, Oneonta, Ala.

Cream Pie

3 eggs, separated
1 cup sugar
1½ cups sifted flour
2 tablespoons sweet milk
1 heaping teaspoon Royal Baking Powder

Process: Sift flour with baking powder and mix in order given. Bake in 2 layers in pie pans. When cool, split each layer in half and spread half of Cream Filling between layers. Cover top with whipped cream.

Cream Filling

Mix 1 cup sugar with ½ cup flour, beat well and stir into 1 pint hot sweet milk. Add 1 ounce of butter and stir until thick and smooth. Flavor with lemon or vanilla.

Mrs. J. D. Pope, Albany, Ga.

Custard Pie

3 eggs, separated
1 cup sugar
1 tablespoon flour
1 tablespoon meal
1 heaping tablespoon butter
1 cup milk

Process: Sift dry ingredients and cream with butter. Add yolks well beaten and milk. Cook in double boiler until thick; add 1 teaspoon Sauer's Vanilla and pour into previously baked pie crust. Top with spoonfuls of meringue made of the whites and 3 tablespoons sugar.

Mrs. G. W. Randall, Blocton, Ala.

Fruit Crescent Pies

Cut pastry into rounds with saucer; fill with stewed and sweetened dried or fresh fruit, preserves, or jam. Fold over pastry and press edges with fork. Fry in butter or fat, or bake in oven. If fried, drain on several thicknesses of paper. Brush with butter and sprinkle with sugar, while warm.

Mrs. Joseph Babb, Atlanta, Georgia.

Banana Pie

1 cup milk
½ cup sugar
¼ cup butter
2 tablespoons flour
3 eggs, separated
Pinch of salt
2 small bananas run through potato ricer

Process: Sift together flour, sugar, and salt and mix with butter; add yolks well beaten and milk and cook until thick. When cold, add bananas, mix well and pour into previously baked pie crust. Cover with meringue made of whites and 3 additional tablespoons sugar and brown in quick oven.

Elizabeth B. Bashinsky, ex-Vice Pres. General U. D. C., Troy, Ala.

Grape Pie

2 eggs (optional)
1 tablespoon butter
1 cup sugar
2 cups Concord Grapes

Process: Beat eggs with sugar until light; add butter and grapes. Cook in pastry with "latticed" top. Sprinkle lightly with sugar while hot. Serve with Hard Butter Sauce flavored with nutmeg.

Elizabeth B. Bashinsky, Troy, Ala.

Jam Custard

5 eggs, separated
1 cup sugar
1 cup butter
1 cup blackberry jam

Process: Cream butter and sugar, add yolks beaten very light, jam, and stiffly beaten whites. Bake in moderate oven.

Mrs. C. C. Womble, Tuscumbia, Ala.

Lemon Pie

My Mother, Mrs. Clara Allen's Recipe.

6 eggs, separated
2 cups sugar
1 teaspoon flour
½ cup butter
1 tablespoon sweet milk
Juice 3 lemons

Process: Melt butter, add sugar, lemon juice, flour dissolved in milk, yolks well beaten, and last, the whites beaten stiff. Bake slowly in 2 pie plates, pastry lined. If meringue is desired, use whites of 4 more eggs and 4 tablespoons sugar. After pies are baked, top with spoonfuls of meringue and brown quickly.

Eloise Allen, Dixon Spring, Tenn.

Lemon Pie No. 1

3 eggs, separated
1 cup sugar
3 tablespoons flour
1 heaping tablespoon butter
1 cup hot milk or water
Juice of 2 and rind of 1 lemon

Process: Sift flour or cornstarch and sugar together and cream with butter; add lemon juice, rind, yolks well beaten, and hot milk Cook in double boiler until so thick a drop in an inverted saucer wil not run. Pour into previously baked pie crust, top with meringue mad of the 3 whites and 3 tablespoons sugar. Brown in quick oven.

Mary Burford, Ocala, Fla.

Lemon Pie, Delicious

4 eggs, separated
2 cups sugar
3 tablespoons flour
1 heaping tablespoon butter
1½ cups boiling water
Juice 3 and rind 1 lemon

Process: Mix as in Lemon Pie No. 1. Top with spoonfuls of meringue, made of the 4 whites beaten dry and stiff and 4 tablespoons sugar.

Mrs. T. W. Palmer, Dothan, Ala.

Lemon Pie

3 eggs, separated
2 cups sugar
2 tablespoons corn meal
Juice 3 lemons
3 tablespoons butter, melted

Process: Cream sugar and yolks until light; add melted butter, meal, lemon juice, and whites stiffly beaten. Cook in previously baked crust.

Mrs. S. T. Clark, Nashville, Tenn.

Lemon Pie

1 cup sugar
1 cup wet lightbread
3 eggs, separated
Butter size of egg
Juice 1 large lemon

Process: Remove crust from fresh bread and dip into a bowl of water until it will take up enough to be wet thoroughly. Squeeze out the water and measure, not packing too tight. Put the wet bread, sugar, yolks of eggs, lemon juice, and butter into a double boiler and cook until thick enough to stand when cut. Pour into a baked crust. Make meringue of the whites and 6 tablespoons sugar; cover top and bake in a slow oven for 10 minutes, or until brown.

Mrs. S. R. Dull, Atlanta, Ga.

Lemon Pie

2 cups sugar
⅓ cup butter
Yolks 6 eggs
2 tablespoons flour in
½ cup water
Whites 2 eggs
Grated rind and juice of 2 lemons

Process: Mix in order given. Bake in crust and cover with meringue made of 4 whites and 4 tablespoons sugar.

Minnie E. Wells, Monticello, Ark.

Lemon Pie

3 eggs, separated
1¼ cups sugar
⅓ cup flour
¼ cup cold water
1 cup boiling water
Juice of 2 and rind of 1 lemon
¼ cup butter

Process: Dissolve flour in cold water. Mix and bake as in Lemon Pie No. 1

Mrs. H. D. Burnette, Montgomery, Ala.

Lemon Pie

3 eggs, separated
1 cup sugar
4 teaspoons flour
1 heaping tablespoon butter
1 cup sweet milk
Juice of 1½ lemons, rind of 1

Process: Mix and bake with meringue as in Lemon Pie No. 1.

Mrs. L. B. Hamrick, Montgomery, Ala.

Lemon Pie

3 eggs, separated
1 cup butter
2 cups sugar
2 cups bread crumbs
Juice 3 lemons, rind of 1
Meringue

Process: Bake in pastry and serve with whipped cream.

Lucinda Thomas, San Kitts, I, Barbadoes.

Lemon Pie

2 eggs, separated
1 cup water
1 cup milk
½ cup sugar
2 heaping tablespoons cornstarch
Pinch salt
Juice of 1 lemon

Process: Beat yolks with sugar and cornstarch until very light. Add other ingredients and cook until a thick custard. When cold, pour into previously baked pie crust and cover with meringue made of the whites and 2 tablespoons sugar; brown quickly. Lemon may be omitted and chocolate and vanilla added for chocolate pie.

Mrs. M. R. Adams, Statesville, N. C.

Mock Caramel Pie

3 eggs, separated
1 cup sugar
¼ cup butter
1 cup acid jelly
1 heaping tablespoon flour
1 teaspoon Sauer's Vanilla

Process: Sift sugar with flour or cornstarch, and cream with butter. Add yolks and white of 1 egg well beaten, and the jelly; cook in double boiler until thick. When cold, pour into previously baked pie crust, cover with meringue made of whites of 2 eggs and 2 tablespoons sugar and brown quickly. This amount will make 15 individual pies.

Mrs. R. A. Burford, Ocala, Fla.

Mock Mince Pie

1 egg
1 cup sugar
1 cup raisins, chopped, floured
1 cup sour cream
Pinch of cinnamon, allspice, and salt

Process: Mix ingredients in order given, and bake between crusts.

Mrs. H. A. Young, Anniston, Ala.

Molasses Pie

4 eggs
1 cup brown sugar
2 tablespoons butter
1½ cups Alaga Syrup
1 teaspoon cinnamon and allspice, ½ teaspoon cloves

Process: Cream butter and sugar, add yolks well beaten and other ingredients, in order given. Add last the stiffly beaten whites. Bake in crust. Spices may be omitted, if preferred. The filling may be cooked in double boiler until thick and then poured into previously baked crust.

Mrs. O. M. Reynolds, Anniston, Ala.

Molasses Custard

4 eggs
1 cup sugar
1 tablespoon flour
1 tablespoon butter
1½ cups molasses
¼ teaspoon soda

Process: Sift sugar with flour and mix with well beaten eggs. Add butter, cinnamon to taste, and syrup in which soda has been dissolved. Two custards.

Mrs. A. H. Meriwether, Hayneville, Ala.

Molasses Pie

Yolks 3 eggs
½ cup sugar
1 tablespoon flour
1 heaping tablespoon butter
2½ tablespoons Alaga Syrup

Process: Sift sugar with flour and cream with butter. Add yolks well beaten and syrup. Bake in pastry. Use whites for meringue.

Mrs. E. E. Turner, Carthage, Tenn.

Molasses Pies

4 eggs
1 cup sugar
4 tablespoons butter
1 cup Alaga Syrup

Process: Cream butter with sugar, add eggs and beat well. Add molasses and 1 teaspoon Sauer's Vanilla; pour into pastry and bake in a slow oven.

Mildred Keller Tyson, Montgomery, Ala.

Nut Pie

3 eggs
1 cup sugar
1 teaspoon flour
½ cup butter
1 cup sweet milk
⅔ cup each, nuts and raisins

Process: Sift together flour and sugar and mix with butter; add eggs well beaten, milk, nuts, and raisins. Bake in one crust.

Mrs. O. T. Bynum, Oneonta, Ala.

Pineapple Custard

2 eggs
1 cup sugar
2 tablespoons corn starch
1 heaping tablespoon butter
1 cup water
½ small can grated pineapple

Process: Dissolve corn-starch in small part of water, add water, sugar, and butter, and cook. When thick, add yolks well beaten. When this is thick, add pineapple and pour into previously baked crust. Make meringue of whites.

Can use same filling for lemon custard, except omit pineapple and add grated rind and juice of lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Pie

3 eggs, separated
1½ cups sugar
1 heaping tablespoon butter
½ cup cold water
Small can grated pineapple

Process: Cream butter and sugar, add yolks well beaten, pineapple, water, and whites beaten stiff. Whip the mixture lightly and bake in one crust.

Mrs. Henry Paris, Sandersville, Ga.

Pineapple Pie

6 eggs, separated
2 cups sugar
3 tablespoons cornstarch
1½ cups sweet milk
2 tablespoons butter
1 can grated pineapple

Process: Cream butter and sugar; add cornstarch dissolved in one-half cup of the milk, yolks well beaten, remaining milk, pineapple, and 3 whites beaten until stiff. Cook in double boiler until thick and pour into previously baked pie crust. Cover with meringue made of whites of 3 eggs and 3 tablespoons sugar.

Mrs. Geo. E. Evans, Sandersville, Ga.

Pineapple Pie

3 eggs
½ cup sugar
2 tablespoons flour
1 heaping tablespoon butter
Juice 1 lemon (optional)
1 can grated pineapple

Process: Sift flour or cornstarch with sugar and mix with butter. Add yolks and white of 1 egg well beaten, lemon juice, and pineapple. Use whites of 2 eggs with 2 tablespoons sugar for meringue.

Mrs. C. A. Jackson, Needham, Ala.

Preserve Pie

1 cup sugar
½ cup butter
1 cup preserves
Yolks 3 eggs
½ cup milk
Whites 3 eggs

Process: Cream butter and sugar, add ½ teaspoon Sauer's Vanilla and other ingredients, in order given. Use preserves made of the small pear shaped yellow tomatoes or red tomato preserves.

Mrs. Olive Fisk Wiley, Wellesley Hills 82, Mass.

Prune Pie (Junket)

Have ready a freshly baked, deep pie shell. Drain and stone 1 pound of stewed prunes. Cover the bottom and sides of shell closely with the prunes and over them spread a thin layer of grape nuts. Dissolve one-half package of chocolate junket powder in 1 pt. milk, quickly, and pour at once, carefully, over the pie. Let set about 15 minutes until firm. Beat whites of 3 eggs with powdered sugar and ½ cup shredded cocoanut to a stiff froth and drop by spoonfuls into hot water. As soon as each becomes "set," lift, and place one on each serving, over the firm junket. Chill before serving.

Pumpkin Pie

1½ cups steamed, strained pumpkin
⅔ cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt
2 eggs, separated
1½ cups milk
½ cup cream

Process: Mix ingredients in order given and bake in one crust.

Raisin Pie

1 cup seedless raisins
1 cup cold water
2 tablespoons cornstarch
1 tablespoon lemon juice
¼ teaspoon lemon rind
Pinch salt

Process: Cover raisins with half of water and bring slowly to boiling point. Mix cornstarch, sugar, and salt with remaining water and add to raisins; boil 10 minutes, stirring constantly. Add lemon juice and rind and pour into pastry lined pie pan. Cover with pastry and bake until brown.

Serve with whipped cream or with cold boiled custard flavored with Sauer's Vanilla. Make pastry with ice water and keep on ice for 2 hours before using.

Mrs. Herman W. Thompson, Alexander City, Ala.

Raisin and Cranberry Pie

My Daughter, Helen Bashinsky Case's Recipe.

2 cups cranberries
1 cup raisins
2 cups sugar
1 cup hot water
2 tablespoons butter
2 teaspoons flour
1 tablespoon Sauer's Vanilla

Process: Cook berries and raisins until tender. Mix flour and sugar and add with other ingredients; pour into pastry lined pie pans. Bake about 25 minutes.

Elizabeth B. Bashinsky, Troy, Ala.

Rhubarb Pie

1½ cups rhubarb
⅞ cup sugar
1 egg
2 tablespoons flour

Process: Skin and cut rhubarb into half inch pieces, before measuring. Mix sugar and flour, add egg and rhubarb; bake with bottom crust and top "latticed" with narrow strips of pastry. If rhubarb is scalded before using, it loses a part of its acidity and requires less sugar.

Sweet Potato Custard No. 1

1 qt. mashed potatoes
1 cup butter
2 cups sugar
2 tablespoons meal
1 quart sweet milk
6 eggs, not separated

Process: Boil or steam potatoes; peel and run through ricer to remove all strings. To a quart hot potatoes add butter, sugar, meal, salt, and eggs well beaten. Bake in good pastry, in moderate oven.

Mrs. C. A. Womble, Tuscumbia, Ala.

Sweet Potato Custard No. 2

1 pt. mashed potatoes
4 tablespoons melted butter
¾ cup sugar
4 tablespoons wine (optional)
1½ cups milk
4 eggs, separated
⅛ teaspoon salt
½ grated nutmeg

Process: Boil or steam potatoes and run through ricer to remove strings. To 1 pint hot potatoes add butter, sugar, salt, nutmeg, milk, yolks well beaten, wine, and last, the stiffly beaten whites. This amount will make 2 custards.

Elizabeth B. Bashinsky, Troy, Ala.

Sweet Potato Custard No. 3

1½ cups mashed potatoes
1 cup butter
2 cups sugar
4 eggs, separated
1 cup sweet milk
Salt and nutmeg

Process: Mix and bake as in Sweet Potato Custard No. 2. This amount will make 2 custards.

Frances Cooper, Tuscumbia, Ala.

Syrup Custard No. 1

2 eggs
1 cup sugar
2 tablespoons flour
1 cup sweet milk
1 cup Alaga Syrup
2 tablespoons melted buter

Process: Sift together sugar and flour. Add eggs, beaten until light, and other ingredients, in order given. Bake in one crust. Filling may be cooked in double-boiler until thick and poured into previously baked crust.

Mrs. J. M. Johnson, Franklin, Ala.

Syrup Custard No. 2

3 eggs
1 cup sugar
1 tablespoon flour
1 cup Alaga syrup
1 cup sweet milk
½ cup butter, melted
1 cup nuts or raisins
1 teaspoon Sauer's Vanilla

Mix as in Syrup Custard No. 1.

Mrs. J. M. Johnson, Franklin, Ala.

Old Fashion Syrup Pies

4 eggs, well beaten
1 cup sugar
1 tablespoon flour
1 cup Alaga Syrup
1 heaping tablespoon butter

Mrs. C. O. Bomar, Montgomery, Ala.

Syrup Pie (Karo)

2 eggs, not separated
¾ cup sugar
1 tablespoon melted butter
1 rounding tablespoon flour
¾ cup Karo Syrup (white)
1 teaspoon Sauer's Vanilla

Process: Mix as in Syrup Custard No. 1 and bake in crust in slow oven. Use only the white syrup.

Mrs. W. E. Massey, Hot Springs, Ark.

Transparent Custard

12 eggs, separated
2 cups sugar
½ cup butter
1 cup rich milk

Process: Beat yolks until very light, add sugar and butter and continue beating. Cook in double boiler until transparent. Remove from fire, add milk and Sauer's Vanilla or Lemon Extract. Bake in 3 pie pans pastry lined, in quick oven. Make meringue of whites and 12 tablespoons sugar. Bake in quick oven.

Mrs. Chalmers W. Thomas, Alexander City, Ala.

Tutti-Frutti Pie

My Daughter, Helen Bashinsky Case's Recipe

1 apple, sliced
1 tablespoon raisins
1 tablespoon currants
½ orange rind, grated
1 teaspoon chopped citron
2 teaspoons melted butter

Process: Mix ingredients in order given. Bake in pastry lined pie pan and cover top with "latticed" pastry strips.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Mince Meat

1 gallon tomatoes
1 gallon apples
2 boxes seedless raisins
2 pounds brown sugar
½ pound butter
1 cup molasses
1 cup vinegar
1 tablespoon cinnamon
1 tablespoon cloves
½ tablespoon salt

Process: Mix and cook 30 minutes. Makes delicious pies.

Mrs. J. B. Freeman, Lafayette, Tenn.

Green Tomato Mince Meat

1 pk. green tomatoes
1 pk. tart apples
1 cup vinegar
1 heaping tablespoon butter
5 pounds brown sugar or
2½ pounds sugar and
2½ pounds sorghum
2 pounds seeded raisins
2 tablespoons each, ground cloves, nutmeg, cinnamon, and salt

Process: Chop tomatoes fine, drain off juice and add an equal amount of plain water as discarded juice. Boil 30 minutes or longer and add apples chopped fine and other ingredients, except butter and vinegar. Boil together until nearly done. Add vinegar and butter and continue to boil until the consistency of regular mince meat. Pack away in jars. Suet may be substituted for butter.

Mrs. T. W. Palmer, Montevallo, Ala.

Mince Meat

1 cup bread crumbs
1 cup molasses
1 cup raisins
½ cup sugar
½ cup water
½ cup vinegar or sour wine
1 teaspoon cinnamon
1 teaspoon spice
2 or 3 apples
1 tablespoon butter

Mrs. Jefferson Beeland, Greenville, Ala.

Meatless Mince Meat

4 pounds green tomatoes
4 pounds apples
4 cups sugar
¾ pound suet
1 pound raisins
1 pound English currants
2 tablespoons cinnamon
1 teaspoon ground cloves
1 pound citron (optional)
Orange and grapefruit sticks (optional)
2 cups vinegar

Process: Chop tomatoes, add salt and let stand over night. Drain and boil about 5 minutes. Chop fruits, grind suet in meat chopper, then mix all ingredients in order given, and boil 2 to 3 hours, until mixture looks like mince meat.

To keep for winter use, pour boiling hot into crock; cover with cotton batting an inch thick and tie paper over it. When any part of mince meat is removed from crock, pour a little melted butter or suet, over the top and cover as before. It will keep indefinitely.

Mrs. Davis Wilkerson, Troy, Ala.

Aunt Kate's Pudding

1 loaf bread
1 pound raisins
8 eggs
1 quart hot milk

Process: Trim crust from bread and butter each slice. Wash and stem raisins and boil in a little water, in covered pan until tender. Place a layer of buttered bread in pudding dish, sprinkle with a little cinnamon, and spread with raisins; repeat until dish is full with bread as the top layer. Beat eggs until light and mix with hot milk. Pour over bread and bake. Serve with brandy sauce.

Mrs. Charles S. Wallace, Morehead City, N. C.

Banana Pudding

Yolks 4 eggs
½ cup sugar
3 cups milk
½ pound vanilla wafers
4 bananas
Whites 4 eggs

Process: Make a custard of first three ingredients and set aside to cool. Line a pudding dish with wafers and arrange alternate layers of wafers and bananas. Pour custard over these. Cover with meringue made of whites and 4 tablespoons sugar, and brown.

Mrs. Harwell Smith, Montgomery, Ala.

Banana Pudding

3 eggs, separated
5 heaping tablespoons sugar
1 tablespoon corn-starch
1 pint of cream or milk
Pinch soda
4 bananas

Process: Scald milk with soda; to the well beaten yolks, add sugar, and corn-starch, previously dissolved in a little milk; add egg mixture to scalded hot milk and stir to a smooth custard. Flavor with 1 teaspoon Sauer's Vanilla. Slice bananas into bottom of deep pudding dish, and pour over these the custard. Make meringue of whites and 3 additional tablespoons sugar; heap on top of custard and bake. Serve very cold with whipped cream.

Mrs. Byron Patton Harrison, Gulfport, Miss.

Berry Pudding

1 cup sugar
½ cup butter
3 eggs, separated
1 cup milk
2 cups flour
1½ teaspoons Royal B. Powder
3 cups blackberries or huckleberries

Process: Sift flour with baking powder. Mix in order given; add whites just before berries are added.

Lucinda Thomas, San Kitts, Barbadoes Islands.

Biscuit Pudding

1 cup sugar
1 heaping tablespoon butter
1 cup biscuit or bread crumbs
4 eggs, separated
2 cups milk
½ teaspoon Sauer's Vanilla
½ teaspoon Sauer's Lemon
½ cup raisins

Process: Soak bread crumbs in half the milk for an hour or two. Cream butter and sugar and mix ingredients in order given. Turn into a buttered baking dish and bake until pudding begins to thicken then stir in flavoring and raisins and return to oven. When pudding is "set", cover with meringue made of 4 whites and 4 tablespoons sugar. Brown in quick oven.

Mrs. Bailey Talbot, Troy, Ala.

Bishop Whipple Pudding

2 eggs, not separated
½ cup sugar
⅔ cup flour
1 teaspoon Royal B. Powder
1 cup chopped nuts
1 cup chopped dates

Process: Mix as for cake and bake in biscuit pan. Serve with Brown Sugar Sauce.

Caroline Haralson, Montgomery, Ala.

Canadian Pudding

6 medium apples
4 tablespoons sugar
2 tablespoons butter
1 scant cup sugar
2 cups flour
2 eggs
1 cup milk
2 teaspoons Royal B. Powder

Process: Slice apples, sprinkle with 4 tablespoons sugar, cover with water, and boil until tender. Arrange in bottom of pudding dish. Cream butter and sugar, add eggs well beaten, flour with which baking powder has been sifted, and milk. Pour over apples, bake and serve immediately. It should not be placed in stove until about time to serve dinner.

Mrs. W. H. Hubbard, Montgomery, Ala.

Caramel Pudding

1 egg
1 cup hot milk
2 rounded tablespoons flour
1 cup brown sugar
1 heaping tablespoon butter
½ cup nuts

Process: Mix butter and 1 cup brown sugar or ½ cup brown and ½ cup white, and melt until sugar is a brown liquid; add to boiling milk and cook until smooth. Add flour to eggs and beat until very light. Pour over them the boiling mixture and cook until quite thick. Add nuts and flavor with Sauer's Vanilla. Serve cold or warm, with whipped cream.

Mrs. Will Barron Yates, Richmond, Mo.

Chocolate Pudding

3 or 4 slices stale bread
2 eggs
1 cup sugar
1 quart sweet milk
2 tablespoons grated chocolate, melted

Process: Crumble bread and cover with milk, using additional milk for that purpose. Let soak 2 hours, add well beaten eggs, 1 quart milk, sugar, a little salt, and chocolate. Bake and serve with

Hard Sauce

1 cup sugar
½ cup butter
1 egg, well beaten
1 tablespoon boiling water

Mix in order given and flavor.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Chocolate Pudding

4 cups milk
4 tablespoons corn starch
4 tablespoons sugar
3 tablespoons chocolate
1 teaspoon Sauer's Vanilla
¼ teaspoon salt

Process: Mix corn starch to a smooth paste in a small portion of cold milk. Scald the remainder of milk; add ingredients in order given, and cook 20 to 30 minutes in double boiler, stirring constantly. When thick, pour into bowl and serve cold, with whipped cream.

Chocolate Pudding

1 pint milk
1 cup sugar
7 tbs. grated bread crumbs
7 tbs. grated chocolate
Yolks 3 eggs
1 egg

Process: Beat yolks and egg with sugar. Melt chocolate. Scald the milk and add melted chocolate and bread crumbs. Pour over eggs and sugar. Flavor with Sauer's Vanilla or cinnamon, and bake slowly, about an hour. When cold, cover with meringue made of 3 whites and 3 tablespoons sugar and brown.

Mrs. Gustavus Werber, Washington, D. C.

Chocolate Pudding

2 cups brown sugar
5 tbs. grated bread crumbs
5 tbs. grated chocolate
1 quart hot milk
4 eggs, separated
4 tbs. white sugar

Process: Mix first three ingredients, add to hot milk and cook to the consistency of mush. When partially cooled, add yolks well beaten. Pour into pudding dish and set in oven until it "sets," then cover with meringue made of whites and 4 tablespoons sugar. Brown quickly. Serve cold with whipped cream.

Mrs. W. E. R. Byrne, Cor. Secy. General U. D. C., Charleston, W. Va.

Chocolate Bread Pudding

1 cup grated bread crumbs
2 cups scalded milk
1 egg
1 square Baker's Chocolate
⅓ cup sugar
¼ cup nuts

Process: Grate chocolate and melt with sugar and ½ cup milk. Soak crumbs in remainder of milk 30 minutes, add chocolate, a pinch of salt, ½ teaspoon Sauer's Vanilla, egg slightly beaten, and nuts. Pour into buttered pudding dish and bake an hour in moderate oven. Serve hot with hard sauce.

Anita Taylor, New York, N. Y.

Chocolate Pudding

½ cup butter
½ cup powdered sugar
½ cup grated chocolate
⅔ cup flour
¼ cup milk
¼ teaspoon soda
2 eggs, separated

Process: Melt chocolate and mix as cake. Bake in pan with tube and serve with Chocolate Sauce made of:

2 squares Baker's Chocolate
½ cup milk
1 tablespoon butter
½ cup powdered sugar

Mix and boil until quite thick. When ready to serve, pour sauce over pudding and fill hole with whipped cream.

Mrs. Chas. Martin, Jacksonville, Ala.

Steamed Chocolate Pudding

1 cup sugar
½ cup butter
2 eggs
1 cup milk
2 teaspoons Royal B. Powder
2 cups flour
2 squares Maillard's Chocolate
1 teaspoon Sauer's Vanilla

Process: Grate chocolate and melt on stove with half of milk and set aside to cool. Mix in order given. Steam for two and a half hours in well greased mold. Serve with Chocolate Sauce No. 2.

Elizabeth B. Bashinsky, Troy, Ala.

Cocoanut Pudding

1 grated cocoanut
½ cup sugar
½ tbs. Sauer's Rosewater
4 eggs

Process: Mix cocoanut, sugar and cocoanut milk, and cook, stirring constantly. Remove, add eggs well beaten, and rosewater. Pour into baking dish, sprinkle cinnamon over top, and brown.

Mrs. Gustavus Werber, Washington, D. C.

Cottage Pudding

My Mother, Mrs. Ella H. Brock's Recipe

1 egg
¾ cup sugar
2 tablespoons melted cottolene
1 cup milk
2 heaping cups flour
2 teaspoons Royal Baking Powder
½ teaspoon salt

Process: Sift together three times, the flour, baking powder and salt, and mix in order given. Flavor with Sauer's Vanilla. Bake in shallow pan 30 minutes and serve with sauce, or bake in two layers and spread jelly between.

(Mrs. H. R.) Julia Brock Spangler, Montgomery, Ala.

Creole Pudding

Yolks 5 eggs
1 cup rolled cake crumbs
1 cup broken pecans
1 cup chopped raisins
3 tablespoons butter
1 cup whiskey or wine
1 cup sugar

Process: Cream butter and sugar; add yolks well beaten and other ingredients, in order given. Bake until set and serve with whipped cream.

Mrs. W. Haldeman Esmott, Louisville, Ky.

Baked Custards

Yolks 6 eggs
Whites 3 eggs
1 quart rich milk
1 cup sugar

Process: Beat eggs until very light; add sugar and pour scalded milk over egg mixture. Flavor with Sauer's Vanilla. Beat until very light and pour into cups or baking dish, set into pan of cold water and place in oven. When water boils, custards are done.

Mrs. G. G. Bright.

Date Pudding

2 eggs
¾ cup snowdrift
½ cup sugar
1 teaspoon Royal B. Powder
1 cup flour
½ cup nuts
1 cup Dromedary dates

Process: Mix as for cake; bake in biscuit pan. When done, turn out and pour over juice of a lemon. Serve with whipped cream.

Mrs. J. A. Brantley, Troy, Ala.

Date Pudding

2 eggs
1 cup powdered sugar
1 cup dates, chopped
1 cup nuts, chopped
2 tablespoons flour
1 teaspoon Royal B. Powder

Process: Beat eggs until very light, adding sugar gradually. Add flour sifted with baking powder, dates and nuts, chopped very fine. Bake about 45 minutes. Serve cold with whipped cream.

Virginia Johnson, Statesville, N. C.

Date Pudding

1 pound dates
½ pound pecan meats
Whites 11 eggs
1 pound sugar
1 tablespoon Sauer's Vanilla

Process: Chop and mix dates and nuts. Beat whites very stiff, add sugar gradually and continue to beat. Add vanilla and fold in fruit. Put into baking dish and brown in oven.

Mrs. L. D. Kirby, Sewanne, Tenn.

Date Pudding

Yolks 4 eggs, well beaten
1 cup sugar
1 cup nuts
1 package dates
Whites 4 eggs, well beaten
1 teaspoon Sauer's Vanilla
1 teaspoon Royal B. Powder in
4 tablespoons flour

Process: Mix in order given. Bake in stove pan and serve cold, with whipped cream.

Miss Armida Moses, Sumter, S. C.

Date Pudding

2 eggs, separated
1 tablespoon sugar
2 tablespoons flour
1 teaspoon Sauer's Vanilla
1 box dates
1 cup pecans

Bake in slow oven 30 minutes.

Mrs. Verner Ordway, Anniston, Ala.

Delmonico Pudding

1 pint hot milk
Yolks 2 eggs
2 tablespoons sugar
1¼ tablespoons corn-starch

Process: Mix all materials and cook until thick. Add 1 teaspoon Sauer's Vanilla. Make a meringue of the whites and 2 tablespoons sugar. Bake. Keep in refrigerator several hours and serve with whipped cream.

Mrs. Clifford Lanier, Montgomery, Ala.

Dixie Pudding

1 heaping cup suet
1 cup molasses
2 teaspoons soda in
1 cup sour milk or
2 teaspoons Royal B. Powder
1 cup sweet milk
2½ cups sifted flour
½ cup currants
1 cup raisins
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon each, cloves and nutmeg

Process: Sift together all dry ingredients. Chop suet very fine and mix in order given. Put into a bag and tie with cord, allowing space for pudding to swell. Place a bowl or saucer under it to prevent sticking, and boil 4 hours. Serve with Hard Sauce. If not for immediate use, it must be re-steamed.

Mrs. Frank M. Tench, Staten Island, N. Y.

Dixie Pudding

1 cup sugar
2 tablespoons butter
1 cup grated bread crumbs
2 cups milk
3 eggs
1 cup fig or peach preserves

Process: Soak bread crumbs in half of milk for an hour or more; then mix ingredients, in order given. Bake and serve with sauce.

Mrs. S. A. Caffee.

Egg White Pudding

Whites 4 eggs
6 level tablespoons sugar
1 teaspoon Sauer's Vanilla

Process: Beat whites until very stiff and very dry and shake in sugar, from tablespoon, beating constantly. Previously prepare a greased mold, sprinkle with sugar and shake out any surplus sugar. Pour whites into mold and steam 30 minutes. Keep a weight on top of mold and if it is set into water, do not let water actually boil. Serve with Caramel Sauce No. 1.

Elise Maertz Mulhouse, Alsace, France.

Fig Pudding

1 cup butter
2½ cups sugar
¾ lb. grated bread
4 eggs, separated
Pinch of salt
1 cup milk
1 teaspoon cinnamon
¼ teaspoon soda
¼ teaspoon mace
1 lb. figs, chopped fine

Process: Mix in order given. Boil or steam 2 hours and serve with Boiled Sauce.

Miss Armida Moses, Sumter, S. C.

Fig Pudding

2 cups sugar
½ cup butter
Yolks 3 eggs
1 teaspoon spices
½ cup sweet milk
4 cups grated bread
Whites 3 eggs
1 lb. figs, chopped fine

Process: Mix bread crumbs and figs. Cream butter and sugar and add other ingredients, in order given. Put into a greased pan with top or plate over it, or into two baking powder cans, and steam three hours. Serve hot or cold, with whipped cream.

Mrs. A. G. Storey, Talladega, Ala.

Steamed Fruit Pudding

3 eggs, separated
½ cup butter
½ cup sugar
1¾ cups flour
¼ cup sweet milk
1½ teaspoons Royal B. Powder
½ lb. figs or raisins
1 teaspoon Sauer's Vanilla

Process: Sift flour with baking powder three times. Cream butter and sugar, add yolks, flour, milk, whites, fruit chopped and floured, and vanilla, in order given. Butter a fancy mold and line with sifted, toasted bread crumbs. Pour in batter and cover first with buttered paper, and then with top of mold. Place into covered steamer over boiling water and steam for two and a half hours, without moving boiler. Canned red cherries or huckleberries, from which juice has been drained, may be used instead of dried figs or raisins.

Elizabeth B. Bashinsky, Troy, Ala.

Steamed Fruit Pudding

⅔ cup butter
⅔ cup Alaga Syrup
2½ cups flour
2 eggs, separated
1½ teaspoons soda in
1 cup buttermilk
½ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup raisins
½ cup citron (optional)
½ cup pecans

Process: Mix in order given, as in cake. Flour fruits. Fill well greased mold two-thirds full and steam 3 hours. Serve with sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Ginger Pudding

1 cup sugar
2 tablespoons butter
1 cup Alaga syrup
3 eggs
½ teaspoon soda in
¾ cup butermilk
1 teaspoon Royal B. Powder
3½ cups flour
2 tablespoons ginger

Process: Mix in order given. Bake or steam and serve with Ginger Sauce.

Mrs. Alex Allen, Dixon Spring, Tenn.

Ginger Pudding

2 eggs, separated
½ cup butter
½ cup sugar
1 cup Alaga syrup
3 cups flour
½ teaspoon soda in
½ cup buttermilk
1 teaspoon cloves
1 tablespoon ginger

Elizabeth B. Bashinsky, Troy, Ala.

Ginger Pudding

1 cup sugar
1 cup butter
1 cup molasses
3½ cups flour
3 eggs
1 teaspoon soda in
1 cup buttermilk
1 heaping teaspoon ginger

Mrs. Frank Chenault, Castalian Springs, Tenn.

Steamed Ginger Pudding

½ cup New Orleans or Sorghum molasses
½ cup water
1 teaspoon ginger
⅓ cup butter or
½ cup suet with salt
½ teaspoon soda
Flour

Process: Mix as in cake. Add fruits and nuts, if desired. Use enough flour to make consistency of cake batter. Steam one and a half hours and serve with Caramel Sauce No. 1.

Mrs. Nathan Corder, Corder, Mo.

Jam Pudding

3 eggs, separated
1 cup sugar
½ cup butter
2 cups flour
1 teaspoon soda in
3 teaspoons buttermilk
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup jam

Process: Mix in order given, adding well beaten whites just after jam is added. Steam or bake.

Mrs. S. T. Clark, Nashville, Tenn.

Jeff Davis Pudding

1 cup suet, chopped
1 cup molasses
1 teaspoon soda
1 cup sour milk
3 cups flour
1 cup currants
1 cup raisins
½ cup citron
1 teaspoon each, cinnamon, cloves, and spice

Steam from 2 to 3 hours. Serve with sauce.

Mrs. Nancy Cabell Naret, New York, N. Y.

Kennilworth Pudding

1 cup each, chopped apples, chopped raisins, sugar, milk, and bread crumbs; 1 teaspoon each, butter and cinnamon; 2 eggs.

Process: Soak bread in milk. Cream butter and sugar. Add well beaten eggs and other ingredients. Bake in greased dish 30 minutes. Serve with hard sauce.

Mrs. Gilbert Taylor, Jacksonville, Fla.

Lemon Meringue Pudding

1 qt. milk
2 cups grated bread crumbs
4 eggs, separated
½ cup butter
1 cup sugar
1 lemon, juice and rind

Process: Cream butter and sugar; add yolks well beaten, lemon juice and rind, and last, the bread crumbs with milk slightly hot poured over them. Bake in buttered dish. When done, cover with meringue made of the whites and 4 tablespoons sugar. Brown.

Mrs. Gustavus Werber, Washington, D. C.

Macaroon Pudding

4 eggs, separated
1 cup sugar
2 tablespoons corn-starch
1 qt. scalded milk
½ lb. macaroons
1 teaspoon Sauer's Vanilla
½ teaspoon Sauer's Lemon
Wine glass whiskey or wine

Process: Sift sugar with corn-starch and add to well beaten yolks. Add yolks to hot milk and stir until it is a thick custard. Add other ingredients in order given; beat well and pour into a pudding dish. Cover with meringue made of 4 stiffly beaten whites and 4 tablespoons sugar, added gradually. Brown quickly.

Mrs. S. O. Williams, Dothan, Ala.

Macaroon Pudding

Yolks 2 eggs
1 heaping tablespoon corn-starch
½ cup sugar
1 pt. milk, scalded
12 macaroons
1 teaspoon Sauer's Vanilla

Process: Sift sugar with corn-starch and add gradually to well beaten yolks. Add hot milk slowly and cook in double boiler until very thick. Add vanilla and crumbled macaroons. Pour into baking dish, cover with meringue, and brown. Will serve six.

Mrs. B. A. Owen, Jackson, Tenn.

Macaroon—Paradise Pudding

Make a custard as above. Arrange layers of macaroons and fruit, —pineapple, oranges, apricots, cut into pieces, and cocoanut, if desired. Pour custard over each layer and top. Serve with whipped cream, sweetened and flavored.

Mrs. B. A. Owen, Jackson, Tenn.

Marshmallow Pudding

2 cups sweet milk
4 eggs, separated
8 tablespoons sugar
1 tablespoon flour

Process: Scald milk in double boiler. Mix sugar and flour and add gradually to well beaten yolks. Add yolks to hot milk and cook until thick. When thickened to a custard consistency, flavor as desired, and pour into baking dish. Beat whites until dry and stiff and gradually add 4 tablespoons sugar and spread evenly over top. Cover with Marshmallows and brown in a quick oven. Serve hot or cold.

Mrs. W. W. Haralson, Troy, Ala.

One Egg Pudding

1 cup sugar
1 heaping tablespoon butter
1 egg
2 cups flour
1 teaspoon soda in
1 cup sour milk
1 teaspoon Sauer's Vanilla

Process: Mix ingredients in order given. Serve with Caramel Sauce or currants added to plain sauce, lemon flavored.

Mrs. J. N. Thompson, Hon. Life Pres. Ala. Div. U. D. C.,
Tuscumbia, Ala.

Confederate Plum Pudding

¼ lb. butter
¾ lb. sugar
1 lb. bread crumbs
5 eggs, separated
1 pt. milk
1 lb. fruit (dried or fresh)
Mace or wine

Process: Soak crumbs in milk. Cream butter and sugar; add yolks well beaten, crumbs, flavoring, whites beaten stiff, and fruit. If dried apples are used, cut fine but do not stew. Steam, boil, or bake and serve with sauce.

Mrs. Walter Crowell, Monroe, N. C.

Plum Pudding

1 lb. brown sugar
½ lb. butter
½ lb. beef suet
¾ lb. stale bread crumbs
1 pt. milk
1 glass whiskey
8 eggs, separated
2 nutmegs
2 teaspoons Royal B. Powder
¾ lb. flour
2 teaspoons mace
1 tablespoon cinnamon
1 lb. raisins
1 lb. currants
¼ lb. citron
Pinch salt
1 pt. sherry or any wine

Process: Flour fruits and mix in order given, adding whites just before the fruits. Put into greased and floured molds or buckets. Cover closely and set into vessel of boiling water. Place something under the mold to prevent it touching bottom of pot. Steam 5 hours. Do not let cease boiling. Keep kettle of boiling water to replenish as it evaporates. Keep a weight on top of mold.

Mrs. R. Morgan, Nashville, Tenn.

English Plum Pudding

Yolks 6 eggs
Whites 4 eggs
2 cups milk
¾ lb. sugar
¼ lb. grated bread crumbs
1 lb. flour
1 lb. suet or butter
2 tablespoons nutmeg
1 tablespoon cinnamon
1 wine glass brandy
1 lb. raisins
1 lb. currants

Process: Cream butter, sugar, and 1 teaspoon salt; add eggs beaten until very light, and the milk alternately with flour, bread crumbs, spice, brandy, and fruits well floured. Boil or steam 5 hours. Can be reheated when cold, by re-steaming an hour. Will keep for days.

Mrs. Julia L. Bowles, Troy, Ala.

Plum Pudding

1 cup suet
1 cup sugar
1 cup milk
3 cups flour
1 cup raisins
1 cup currants
2 eggs, separated
½ teaspoon salt
1 teaspoon Royal B. Powder
1 teaspoon cinnamon

Process: Mix as for cake. Boil 3 hours. Serve with hard or brandy sauce.

Mrs. M. R. Adams, Statesville, N. C.

Graham Plum Pudding

½ cup butter
½ cup Alaga Syrup
½ cup sweet milk
½ teaspoon soda
1½ cups Graham flour
1 egg, separated
1 cup raisins and citron

Process: Melt butter and add ingredients in the order given after dissolving soda in syrup. Pour into greased mold and steam two and a half hours. Serve with sauce.

Mrs. C. S. McDowell, Eufaula, Ala.

Suet Plum Pudding

1 cup suet, chopped fine
1 cup Alaga Syrup
1 teaspoon soda
1 cup sour milk
3½ cups flour
1 egg
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
Pinch of salt
1 cup raisins

Process: Mix as for cake. Pour into a greased mold, set into a vessel of hot water and let boil or steam 3 hours. Serve with hard or liquid sauce.

Mrs. Raymond Bullock, Ocala, Fla.

Pecan and Prune Puddings

1 pound Almond macaroons
Yolk 1 egg
Juice 1 lemon
½ cup sugar
½ cup pecans
Whites 4 eggs

Process: Roll macaroons. Cream yolk and sugar and add ingredients in order given. Bake in pan, in vessel of water, 30 minutes,

Prune Pudding made in the same way, except use 1 cup of sugar and instead of macaroons, substitute a pound of prunes, cooked and run through sieve.

Serve with sauce made of 2 yolks with all the confectioner's sugar it will take, and 1 tablespoon whiskey, rum, or sherry.

Mrs. M. R. Bashford, Paris, France.

Prune Pudding

1 pound prunes after being stewed and cut
1 pint flour
½ cup butter
1 cup sugar
¼ cup molasses
2 eggs
½ teaspoon soda in
¼ cup milk
Spice to taste

Steam 3 hours in melon mold, and serve with Pudding Sauce No. 1.

Mrs. Chas. S. Thomas, Denver, Colo.

Prune Pudding

Whites 6 eggs
40 seeded prunes
1 cup sugar
½ teaspoon cinnamon

Process: Seed prunes and cover seeds and prunes with water; boil until tender and water is absorbed. Run through colander; when cold, add sugar, cinnamon, and 1 teaspoon of Sauer's Vanilla and beat well. Fold in whites beaten stiff and dry. Pour into greased pudding mold and steam 2½ hours.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Simple Pudding

1 cup sugar
2 heaping tablespoons butter
Yolks 3 eggs
1 teaspoon Sauer's Vanilla
2 teaspoons Royal Baking Powder in
2 cups flour
½ cup milk
Whites 3 eggs

Serve with Wine Sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Snowball Pudding

1 cup sugar
½ cup butter
½ cup milk
3½ teaspoons Royal B. Powder
2¼ cups flour
Whites 4 eggs

Process: Mix in the order given. Steam 35 minutes in buttered cups and serve with berry sauce or a preserved fruit.

Mrs. C. H. Alexander, Birmingham, Ala.

Tapioca Pudding

1 cup tapioca
2 pints sweet milk
1½ cups sugar
6 eggs, separated
½ teaspoon salt
½ teaspoon nutmeg

Process: Wash tapioca through several waters and soak for 3 hours in just enough warm water to cover. Drain and pour over the milk; add yolks well beaten and other ingredients. Cook until thick. Add teaspoon Sauer's Vanilla and pour into baking dish. Bake about 10 minutes. Make a meringue of the whites with 6 tablespoons sugar and brown. Serve with a sauce.

Mrs. Jas. T. Ellyson, Richmond, Va.

Tipsey Pudding

5 eggs, separated
½ pound sugar
¼ pound flour
Juice 1 lemon

Process: Sift flour three times. Beat yolks and sugar until very light, add well beaten whites by slowly folding in and not beating. Sift flour into batter, turning it under slowly and not beating. Bake in two layers. When cold, spread fruit jelly between layers and blanched almonds over the top. Serve with a cold, thick boiled custard made of 3 eggs, 3 cups milk, 5 tablespoons sugar, highly flavored with wine—sherry preferred. Pour custard over each slice as served.

Mrs. William H. Martin, Norfolk, Va.

Tipsey Pudding

Yolks 5 eggs
1 scant cup sugar
Pinch salt
1 quart scalded milk
1 tablespoon corn-starch
1 teaspoon Sauer's Vanilla

Sponge cake and sherry

Process: Sift sugar with corn-starch and beat into well beaten yolks. Gradually add hot milk. Cook until thick, stirring constantly. Add vanilla and set aside to cool.

Line a pudding dish with sponge cake or lady fingers, dipped into sherry. Pour over them the custard. Cover with meringue made of the whites and 5 tablespoons sugar. Brown.

Mrs. Lalla Forman, Attalla, Ala.

Vevay Pudding

1 cup N. O. Molasses
¼ cup butter
2 cups sifted flour
1 teaspoon cloves
1 teaspoon soda in
1 cup sweet milk
1 teaspoon cinnamon
Salt

Process: Mix in order given and steam 3 hours in a greased mold. Serve with

Vanilla Sauce

1 cup powdered sugar
½ cup butter
1 egg, well beaten
1 tablespoon Sauer's Vanilla

Process: Cream butter and sugar, add egg and vanilla. Just before serving, add 2 tablespoons boiling water.

Mrs. King.

PUDDING SAUCES.

Boiled Sauce

2 cups sugar
½ cup butter
½ teaspoon nutmeg
Boiling water to cover

Process: Mix and boil until thick.

Elizabeth B. Bashinsky, Troy, Ala.

Brown Sugar Sauce

4 tablespoons cream, ¼ cup butter, 2 cups brown sugar

Process: Cream butter, add sugar and cream; cook over hot water and stir until thick. Flavor with Sauer's Vanilla. Thin with cream, if necessary.

Mrs. Jas. Haralson, Montgomery, Ala.

Caramel Sauce No. 1

1 cup sugar
½ cup butter
1 pint boiling water
1 teaspoon flour
½ teaspoon spices

Process: Brown together the sugar and butter, add boiling water and cook until smooth. Dissolve flour in cold water and add to thicken. Flavor with any preferred spices or with Sauer's Vanilla.

Mrs. Nathan Corder, Corder, Mo.

Caramel Sauce No. 2

1 cup sugar
¾ cup boiling water
1 teaspoon butter
Yolks 4 eggs
1 heaping teaspoon flour
¾ cup sweet milk

Process: Add butter to sugar and caramelize until it is a brown liquid, stirring frequently to prevent burning. Add boiling water to brown liquid and cook until smooth. Beat yolks until very light, add flour dissolved in a little cold milk, and the remaining milk. Pour over this the hot syrup, and cook until thick, stirring constantly.

Elise Maertz, Mulhouse, Alsace, France.

Chocolate Sauce No. 1

1 cup sugar
1½ oz. chocolate, grated
1 cup milk
1 heaping tablespoon butter

Process: Mix all ingredients and cook slowly in double boiler for about 2 hours. Flavor with 1 teaspoon Sauer's Vanilla.

Mrs. M. R. Bashford, Paris, France.

Chocolate Sauce No. 2

1 cup hot water
½ cup cold water
1 cup sugar
1 heaping tablespoon butter
1½ oz. Maillard's sweet chocolate
1 teaspoon corn-starch

Process: Dissolve corn-starch in cold water. Add hot water, sugar, butter, and grated chocolate. Cook a few minutes; add 1 teaspoon Sauer's Vanilla and serve hot. Delicious with puddings and plain ice cream.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Sauce

4 oz. chocolate, melted
½ cup sugar
½ cup water
½ cup cream

Process: Boil sugar and water 5 minutes. When cool, stir in melted chocolate, ½ teaspoon Sauer's Vanilla and let stand in double boiler. Just before serving, add cream.

Miss B. VanMeegan, Washington, D. C.

Chocolate Caramel Sauce

1 cup cream
1½ cups pulverized sugar
¼ lb. Baker's Chocolate
Sauer's Vanilla

Process: Melt chocolate over hot water, mix all ingredients, except vanilla, and boil 15 minutes. Flavor with vanilla or tablespoon sherry, and serve hot.

Mlle. Dunton, New York, N. Y.

Foaming Sauce

1 cup butter
2 cups powdered sugar
Whites 2 eggs
¼ cup boiling water
5 tablespoons wine or 3 of brandy

Process: Cream butter, add sugar and beat; add unbeaten whites separately and beat well. Add wine, and when smooth, the boiling water. Place mixing bowl into a vessel of hot water and stir 2 or 3 minutes, until smooth and frothy.

Mary E. Burford, Ocala, Fla.

Ginger Sauce

¾ cup butter
1 teaspoon ginger
¾ cup sugar
Hot water to cover
Boil until thick

Mrs. Alex Allen, Dixon Spring, Tenn.

Hard Sauce

Beat ½ cup butter with 1 cup powdered sugar until light and creamy. Add sherry or brandy to taste. Heap in a dish and grate nutmeg over top.

Miss Anita Taylor, New York, N. Y.

One Egg Sauce

1 egg
1½ cups brown or white sugar
½ cup cream
2 tablespoons butter
2 tablespoons flour

Process: Beat yolk and white separately and then mix. Add other ingredients and cook in double boiler until it thickens. Flavor to taste.

Minnie Rowland, Tuscumbia, Ala.

Pudding Sauce No. 1

1 cup butter
2 cups sugar
2 eggs, separated
1 wine glass sherry

Process: Cream butter and sugar, add yolks well beaten, wine, and stiffly beaten whites. Stir in double boiler until hot, but do not let boil.

Mrs. Chas. Thomas, Denver, Colo.

Pudding Sauce

1 cup sugar
½ cup butter
1 egg, separated
1 cup boiling water
1 wine glass wine or brandy

Process: Cream butter and sugar, add yolks and whites well beaten, and boiling water. Just before serving, add wine.

Mrs. Harris Brown, Gallatin, Tenn.

Sauce

1 cup sugar
½ cup butter
Pinch salt
Yolks 4 eggs
1 cup cream or milk
½ wine glass brandy or wine

Process: Cream together the sugar and butter; when light and creamy, add well beaten yolks. Stir into this the brandy or wine, salt, and hot cream or rich milk. Beat this mixture well; place it in a sauce pan over the fire and stir until it cooks sufficiently to thicken like cream. Be sure that it does not boil.

Strawberry Sauce

2 pounds strawberries, ¾ pound sugar, ½ cup water

Process: Boil sugar and water until it threads and pour slowly over berries which have been mashed through a colander. Serve cold. Garnish with whole berries.

Mrs. E. B. Cade, Washington, Ga.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Raspberry or Strawberry Sauce

Boil 1 cup of water with 1 cup of sugar until thick. Add strained juice from fresh canned berries and boil.

Elise Maertz, Mulhouse, Alsace, France.

Wine Sauce

1 egg
1 heaping tablespoon butter
1 cup sugar
1 teaspoon corn-starch or flour
1 wine glass wine or
1 tablespoon brandy
1 cup boiling water

Process: Cream butter and sugar, add egg, well beaten, the corn-starch dissolved in a little cold water, and the boiling water. Simmer about 10 minutes, add wine and serve. Nutmeg may be used instead of wine.

Elizabeth B. Bashinsky, Troy, Ala.

DESSERTS.

Apple Compote

Peel and core apples. To each pound apples allow ½ pound sugar. Cover sugar with water, heat to boiling, drop in apples and cook until tender, but unbroken. When done, remove carefully to a bowl. Dissolve ⅓ box of Knox Gelatine in ½ cup hot water and strain into hot syrup, which should be removed from stove. Pour over apples. Place a thin slice of lemon on each apple and set on ice to congeal. Serve with boiled custard or whipped cream.

Mrs. P. H. Boisseau, Danville, Va.

Apple Custard

2 cups hot milk
3 tablespoons sugar
1 tablespoon corn-starch
1 tablespoon powdered sugar
2 eggs, separated
1½ cups grated apple
1 teaspoon Sauer's Lemon
Pinch salt

Process: Sift sugar with salt and corn-starch. Beat yolks very light and gradually add sugar and hot milk. Cook until it boils; add apple and lemon. Put into greased custard cups, cover with meringue made of the whites and 2 additional tablespoons sugar, and bake a delicate brown.

Elizabeth B. Bashinsky, Troy, Ala.

Delmonico Apples

1 cup sugar
¾ cup water
1 quart apples
1 quart peaches, without juice
1 pound macaroons
1 pound almonds

Process: Make a syrup of sugar and water; pare and quarter apples, roll macaroons, and chop nuts. Cook apples in syrup until transparent. Drop peaches into syrup for a few minutes. Remove fruit and let it get cold. Arrange in dish in alternate layers, fruit, macaroons, and almonds until dish is full. Bake 20 minutes and serve with whipped cream.

Mrs. L. G. W. Thorington, Montgomery, Alabama.

Knox Gelatine is the one dessert for all appetites.

Apple Custard

5 apples
4 tablespoons sugar
2 tablespoons butter
Pinch salt
5 eggs, separated
5 tablespoons sugar
3½ cups sweet milk
1 heaping teaspoon flour

Process: Core and thinly slice apples. Arrange in baking dish and sprinkle over 4 tablespoons sugar and the butter; cook until tender. Make a custard of yolks and other four ingredients. Pour over apples; set dish into pan of water and bake. Cover with meringue made of whites beaten very stiff with 5 additional level tablespoons sugar. Brown in a quick oven and serve with or without fruit sauce.

Mrs. H. W. Thompson, Alexander City, Ala.

Apple Float

1 pint stewed apples
1 cup sugar
Whites 3 eggs
1 teaspoon Sauer's Vanilla

Process: Stew and strain fresh or dried apples; while hot, add sugar. When cold, add stiffly beaten whites of eggs and vanilla. Serve with whipped cream.

Mrs. Florence Brannon, Montgomery, Alabama.

Apple Surprise

6 apples peeled and baked
1 cup sugar
2 cups flour
½ cup milk
½ cup butter
3 eggs, separated
2 teaspoons Royal B. Powder
Whites 3 eggs
3 tablespoons sugar
2 cups whipped cream

Process: Peel apples and core. Fill cavities with raisins and sugar —about 1 tablespoon sugar for each apple. Be careful not to break apples in baking. When done, set aside to cool. Make a stiff cake batter by mixing 1 cup sugar, butter, yolks, milk, flour with which baking powder has been sifted three times, and 1 teaspoon Sauer's Vanilla. When done, cut into 4 inch squares and place on each a baked apple. Make a meringue of whites of 3 eggs beaten stiff, to which add 3 tablespoons sugar. Put meringue on top of each apple and brown. Surround the base of each apple with whipped cream covering pastry with same and over each apple. Place a Maraschino cherry on top.

Elizabeth B. Bashinsky, Troy, Ala.

My Mother's Boiled Custard Recipe

Process: To each cup of fresh milk, allow 1 egg and 1 tablespoon sugar. Let milk come to boiling point and add well beaten yolks and sugar. Cook until contents begin to thicken. Strain and while still boiling hot, fold in the well beaten whites of eggs and stir gently until well mixed. Chill thoroughly, add a dash of nutmeg, Sauer's Vanilla or Lemon, and serve in tall glasses topped with whipped cream.

Cocoanut cake makes a nice accompaniment for this dessert.

Mrs. H. P. Lucas, Florence, Ala.

Knox Gelatine comes in two packages—Plain and Acidulated.

Boiled Custard

My Mother, Mary Lowe Burford's Recipe

2 quarts hot milk
11 level tablespoons sugar
2 tablespoons whiskey or wine
6 eggs, separated
5 teaspoons corn starch
1 teaspoon Sauer's Vanilla

Process: Sift cornstarch or flour with sugar and add to well beaten yolks; beat whites, add to yolks and pour over them the scalded milk. Cook until right consistency. When cold, flavor and set on ice. When very cold, serve in tall stemmed glasses (parfait), top with whipped cream sweetened, and flavored with sherry.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Blanc Mange

1 quart milk
½ cup sugar
2 squares Maillard's Chocolate
6 tablespoons corn-starch

Process: Grate chocolate, add sugar and melt in a half cup of hot water in a vessel of hot water. Dissolve corn-starch in half cup of the milk. Scald remaining milk, add chocolate, and corn-starch and cook until very thick, stirring constantly. When almost cold, pour into individual molds, previously dipped into cold water, and set on ice. Serve with whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

Bisque Tortoni

1 cup hot milk
Yolks 2 eggs
½ cup sugar
Sauer's Vanilla or Almond
1 tablespoon Knox Gelatine
2 tablespoons milk
1 cup cream, whipped
Macaroon crumbs

Process: Soak gelatine in 2 tablespoons cold milk. Beat eggs and sugar, pour hot milk over eggs and cook until it begins to thicken, stirring constantly. Add gelatine and stir. Flavor, strain, and set away to cool. Add whipped cream and beat well; sprinkle macaroon crumbs over top and set on ice to congeal.

Mrs. Wallace Cater, Anniston, Ala.

Charlotte Russe No. 1

1 pint cream
1 pint hot milk
Yolks 4 eggs
½ cup sugar
1 tablespoon Knox Gelatine
1 teaspoon Sauer's Vanilla
2 tablespoons sherry
6 macaroons or nuts

Process: Beat yolks very light with sugar; add hot milk and place on stove until eggs are cooked, but not thickened like custard. Add gelatine previously soaked an hour in ½ cup cold water. When gelatine is dissolved, remove from fire, add sherry or vanilla and let cool. When mixture begins to solidify, add whipped cream, and macaroons crushed fine, or nuts, if desired. Line dish with lady fingers and pour in the custard. Before serving, top off with whipped cream to which the stiffly beaten whites of 1 or 2 eggs have been added. Garnish with Maraschino cherries.

Mrs. Percy V. Pennybacker, ex-Pres. G. F. W. C., Austin, Texas.

Charlotte Russe No. 2

6 eggs, separated
1 cup sugar
1 quart cream, whipped
1 envelope Knox Gelatine

Process: Beat yolks, add sugar and beat until very light. Beat whites, add to whipped cream, then beat into the yolks. Add gelatine, previously soaked in ⅔ cup of cold water and dissolved in vessel of hot water. Flavor as desired. Set on ice to congeal.

Mrs. J. A. Boyd, Troy, Ala.

Charlotte Russe No. 3

1 cup sugar
3 eggs, separated
1 teaspoon Knox Gelatine
1 pint cream, whipped
Sauer's Vanilla or sherry

Process: Beat half the sugar with yolks until very light. Whip cream and add ½ cup sugar; mix cream and yolks, add stiffly beaten whites. Soak gelatine in 2 tablespoons cold water, dissolve over hot water and add to the mixture with flavoring, beating all the time. If weather is warm, use 1½ teaspoons gelatine. Pour into wet mold and set on ice.

Mrs. L. J. Haley, Birmingham, Ala.

Charlotte Russe No. 4

1 quart double cream, whipped
½ box Knox Gelatine
8 level tablespoons sugar
Whites 5 eggs
Yolks 3 eggs
1 tablespoon Sauer's Vanilla

Process: Mix as in Charlotte No. 2.

Mrs. John Weedon, Florence, Ala.

Charlotte Russe No. 5

1 pint sweet milk
1 envelope Knox Gelatine
1 pint cream, whipped
1 cup sugar
3 eggs

Process: Dissolve gelatine in milk and bring almost to boiling. Pour this over yolks well beaten with sugar. Beat whites and mix with whipped cream. When custard is cold, pour into cream mixture. Flavor as desired and set on ice.

Mrs. Lucy Finley, N. Wilkesboro, N. C.

White Charlotte Russe

1 pint cream, whipped
Whites 4 eggs
1 cup milk
½ cup sugar
1½ teaspoons Knox Gelatine
Sherry or Sauer's Vanilla

Process: Whip cream, add sugar, whites stiffly beaten, flavoring, and gelatine previously soaked in a tablespoon water and dissolved in warm milk on stove. Do not add gelatine until cold. Set into vessel of ice and whip until it begins to solidify. Pour into mold and set on ice. Garnish with crystallized fruit and serve with whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

Knox Gelatine is guaranteed to please or money back.

Charlotte Russe

Whites 4 eggs, well beaten
1 ounce Knox Gelatine
1 quart cream, whipped
1 cup new milk
1 cup sugar
Sauer's Vanilla or Almond

Process: Mix eggs, sugar, cream, and flavoring. Add gelatine dissolved in milk, beating lightly to mix it. Set on ice to congeal.

Mrs. A. A. Campbell, Historian U. D. C., Wytheville, Va.

Charlotte Russe

¼ box Knox Gelatine
¼ cup cold water
⅓ cup thick cream
⅓ cup powdered sugar
3 cups cream, whipped
1 teaspoon Sauer's flavoring

Process: Soak gelatine in cold water and dissolve in vessel of hot water. Add ⅓ cup cream, scalded. Add powdered sugar and flavoring. When it begins to thicken, add whipped cream. Line molds with lady fingers, pour in the mixture, and chill.

Mrs. J. Lee Robinson, Gastonia, N. C.

Orange Charlotte Russe

1 pint cream, whipped
Whites 4 eggs
¾ cup sugar
1 heaping tablespoon Knox Gelatine
Juice of 3 and grated rind of 1 orange

Process: Dissolve gelatine in little water and add to orange and sugar and set aside to cool. Whip cream, add whites well beaten, and gelatine mixture. Set bowl into vessel of ice and beat slowly until mixture begins to solidify. Pour into mold and place on ice.

Mrs. J. B. Morton, Bessemer, Ala.

Orange Charlotte

½ box Knox Gelatine
½ cup water
1½ cups boiling water
2 cups sugar
1 cup orange juice and pulp
Whites 6 eggs
Juice 1 lemon

Process: Soak gelatine in cold water 2 hours; add boiling water and strain. Add sugar, fruit juice and pulp. When cool, add stiffly beaten whites. Set into a vessel of ice and beat until it begins to congeal.

Mrs. W. K. McAdory, Birmingham, Ala.

The Knox Acidulated package contains flavoring and coloring.

Orange Charlotte

Yolks 6 eggs
1 heaping cup sugar
3 cups cream, whipped
1 cup milk
Juice 5 oranges
1 envelope Knox Gelatine

Process: Soak gelatine in cold water 15 minutes. Grate rind of 2 oranges on gelatine. Add sugar to strained juice of oranges. Heat milk and add yolks beaten until very light. Stir the mixture until it begins to thicken and add gelatine. When gelatine is dissolved, set mixture into a vessel of ice water and beat until it begins to cool, then add orange juice and sugar. When cold, add whipped cream, pour into mold and place on ice. When solidified, slice and serve with whipped cream sweetened and flavored.

Mrs. W. C. Fritter, Panama City, Fla.

Cream Delight

1 pint cream, whipped
4 tablespoons sugar
1 teaspoon Sauer's Vanilla
1 tablespoon Knox Gelatine
1 pound marshmallow
1 cup walnuts
⅔ cup Maraschino cherries

Process: Chop last three ingredients. Dissolve gelatine in a little cold water in vessel of hot water; mix in the order given, adding fruits after cream begins to solidify.

Mrs. Tom Adams, Troy, Ala.

Macaroon Cream

1 lb. macaroons, 2 boxes (15c) Marshmallows, 1 pt. whipped cream,

Process: Break macaroons and cut marshmallows into pieces. Mix half of cream with ingredients and chill. When serving, put a spoon of cream and cherry on top of each service.

Mrs. Annie Young Hickok, St. Louis, Mo.

Marguerite Cream

1 quart milk
½ box Knox Gelatine
4 eggs, separated
1 cup sugar
1 teaspoon Sauer's Vanilla
6 tablespoons wine

Process: Soak gelatine in half of the milk, heat the remainder and add gelatine to dissolve. Make a custard of yolks, sugar, and hot milk, and cook until it slightly thickens. Let cool, then add vanilla, wine, well beaten whites; pour into a mold and set on ice. Decorate with crystallized fruit and serve with whipped cream.

Mrs. Gustavus Werber, Washington, D. C.

Pineapple Cream

1 pint cream, whipped and sweetened to taste
1 can pineapple, chopped
1 cocoanut, grated

Process: Arrange in bowl with alternating layers of pineapple, cream, and cocoanut, repeating until bowl is full, with cocoanut on top. Set on ice to chill.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Spanish Cream

2 quarts hot milk
2½ cups sugar
8 eggs, separated
1 box Knox Gelatine

Process: Soak gelatine in ½ cup cold water. Add milk and let come to boil in double boiler. Beat yolks with sugar until very light. Stir into boiling milk and continue stirring and cooking until it thickens. Add stiffly beaten whites and flavor with Sauer's Vanilla. Pour into mold to congeal.

Mrs. S. G. Lang, Sandersville, Ga.

Cherry Delight

1 box cherry or orange Jello
1 pint boiling water
1 pint whipped cream
Sugar to taste
Cherries and nuts

Process: Pour boiling water over jello and when nearly cold, whip until stiff. Sweeten cream to taste; flavor with juice from small bottle Maraschino cherries. Chop nuts, halve cherries and add to jello. Pour into mold and set on ice for 2 hours or longer. Serve with whipped cream.

Mrs. G. G. Britton, Anniston, Ala.

Chocolate Froth

1 pint hot milk
3 eggs, separated
Pinch of salt
¼ to ½ cup powdered cocoa
¾ cup sugar
1 tablespoon corn-starch

Process: Beat yolks with sugar until very light, add hot milk and cocoa dissolved in a little hot water. Dissolve salt and corn-starch in a little cold water, add to milk and cook until thick, stirring constantly. When thick, remove from stove, add 1 teaspoon Sauer's Vanilla and cool. Pour into individual sherbets and cover with the following icing:

Whites 3 eggs
1 cup sugar
½ cup of water
Pinch salt

Process: Boil last three ingredients until it threads. Pour over stiffly beaten whites and flavor. Chill thoroughly before serving.

Mrs. Lee Betty, Montgomery, Ala.

Cream Puffs

Process: 1 cup water and ½ cup butter boiled together. While boiling, stir in 1 cup of flour. Mix well, remove from fire; when cool, add singly 3 unbeaten eggs. Drop into buttered muffin tins and bake 25 minutes,—15 minutes before opening oven.

Cream Filling for Puffs

1 cup hot milk
1 egg
½ cup sugar
½ cup flour

Process: Beat eggs, add sugar and flour and stir in the boiling milk. When cold, flavor with 1 teaspoon Sauer's Vanilla and fill puffs. Melted chocolate or pecans may be added to vary filling.

Mrs. Nancy Cabell West, New York, N. Y.

Cream Puffs

½ cup shortening
1 cup boiling water
2 teaspoons Royal B. Powder
1 cup flour
⅛ teaspoon salt
3 eggs

Process: Heat water and shortening in saucepan until it boils up well; add flour sifted with salt, all at once, and stir vigorously. Remove from fire as soon as mixed. Cool and mix in unbeaten eggs, singly. Add baking powder; mix well and drop by spoonsfuls, a half inch apart, on greased tin. Shape into circular forms with wet spoon. Bake 25 minutes in hot oven. With sharp knife cut slit near bottom of puffs to admit filling and fill with sweetened whipped cream.

Elizabeth Summerlin, Sandersville, Ga.

Cream Puffs with Lemon Sauce

1 cup boiling water
1 tablespoon butter
1 cup flour
3 eggs
1 cup powdered sugar
Juice 1½ lemons

Process: Add butter to cup of boiling water and when melted, mix in flour with fork until perfectly smooth. Whip in rapidly each egg separately; allow mixture to get cold and then drop by spoonfuls into hot fat. Cook each puff about 15 minutes. Remove and sprinkle each with sugar. Serve with sauce made of the lemon juice, 1 cup sugar, and ½ cup boiling water.

Beatrice Van C. Meegan, Washington, D. C.

Simply add water and sugar to the Knox Acidulated package.

Cherry or Raspberry Puffs

½ cup sugar
1 tablespoon butter, melted
Yolk 1 egg
1 cup milk
2 teaspoons Royal B. Powder
1 cup flour
White 1 egg
1 pint cherry or raspberry preserves

Process: Sift baking powder with flour. Beat yolk and sugar until light. Mix in order given. Bake in well greased baking dish or in Pyrex cups. Serve with hard or liquid sauce.

Mrs. H. Sacks, Troy, Ala.

Crême Renvèrsee

6 blocks cut sugar
2 tablespoons water (about)
Yolks 4 eggs
White 1 egg
1 pint sweet milk
Granulated sugar

Process: Place sugar and water in mold and brown as for caramel. Make a custard of other ingredients, flavor with Sauer's Vanilla. Pour custard into mold with browned sugar, but do not stir. Bake 30 minutes. When cold, turn into a crystal bowl and serve with cream. The custard should be sufficiently solid not to mix with the browned sugar.

Princess Troubetzkoy (Amelie Rives), New York, N. Y.

Date Roll

3 cups sugar
1 cup sweet milk
1 tablespoon butter
2 cups chopped pecans
1 package Dromedary Dates

Process: Boil sugar, milk, and butter until soft ball stage. Add dates and boil until they are dissolved. Remove from fire, add nuts and beat until creamy. Pour into cloth wrung out of ice water and roll in cloth. When cold, serve in slices.

Mrs. P. W. Boykin, Alexander City, Ala.

Date Tart

6 eggs
1 scant cup sugar
1 tablespoon flour
1 heaping teaspoon R.B.Powder
½ teaspoon cloves
Juice ½ lemon and 1 orange
1 cup pecans
1 cup dates
1 teaspoon each, allspice, cinnamon, nutmeg

Process: Sift spices with flour; chop nuts and dates very fine and add grated rind of 1 lemon. Mix in order given; bake in two layers and put together with icing. Make day before using and cover with pan to retain moisture. When ready to use, cover with whipped cream and decorate with cherries.

Mrs. Jas. Haralson, Montgomery, Ala.

Delicious Dessert

4 eggs, separated
1½ cups sugar
7 Uneeda Biscuits
1 teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla
1 cup chopped pecans

Process: Beat yolks until very light, add sugar, rolled biscuits sifted with baking powder, vanilla, stiffly beaten whites, and pecans. Bake slowly in buttered tins and serve with whipped cream.

Mrs. J. F. Comer, Eufala, Ala.

Batter for Fruit Fritters

1 cup flour
½ cup milk
2 eggs
1 tablespoon sugar
1 tablespoon oil or melted butter, ½ teaspoon salt
½ teaspoon Royal B. Powder
¼ lemon, grated

Process: Sift together dry ingredients; beat eggs light and add milk to them. Pour this on dry mixture; beat well and add oil or melted butter. Oil is preferable to butter, because it mixes freely with every part of mixture.

Elizabeth B. Bashinsky, Troy, Ala.

Fritter Batter

1 cup flour
Yolks 2 eggs
1 tablespoon butter
1 tablespoon lemon juice
½ cup water
Whites 2 eggs
1 teaspoon Royal Baking Powder

Process: Mix as for cake.

Elizabeth B. Bashinsky, Troy, Ala.

Apple Fritters

2 apples
1⅓ cups flour
2 teaspoons Royal B. Powder
¼ teaspoon salt
1 egg, well beaten
⅔ cup sweet milk

Process: Peel and chop apples fine. Sift together the dry ingredients, add egg, milk, and apples. Fry in spoonfuls in deep lard and sprinkle with powdered sugar.

Mrs. Howard Jones, Warrenton, N. C.

Try Knox Acidulated Gelatine with the Lemon Flavor enclosed.

Apple Fritters

Process: Pare and core 6 large apples, cut in round slices about ⅓ inch thick and place in a bowl. Sprinkle over 3 tablespoons sugar, ¼ grated nutmeg, and juice of a lemon. Let stand a half hour or longer. Four tablespoons wine may be substituted for lemon juice. Make Fruit Fritter Batter. Dip slices of apple into it, coating them thoroughly. Lift slices from batter, by passing a fork through the hole, drop into hot fat and cook about 3 minutes. Arrange in circle on flat dish. Sift powdered sugar over them and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Banana Fritters

1 cup flour
1 cup sweet milk
½ cup sugar
1 heaping teaspoon Royal Baking Powder
2 eggs

Process: Make a batter of the first 5 ingredients. Peel and slice 6 bananas lengthwise and split each half. Dip each piece into batter and fry in deep, hot Wesson's oil. Remove and sprinkle with sugar, a dash of nutmeg or any favorite spice, and drain on paper.

Mrs. Lula Voss, Hartford, Ala.

Banana Fritters

Process: Pare 6 bananas; cut each in two, lengthwise, and split each half. Put them into a bowl with 2 tablespoons sugar and 3 tablespoons wine or orange juice and let stand an hour. Dip into Fruit Fritter Batter, fry and drain on paper. Serve with sauce seasoned with wine drained from bananas and a little nutmeg.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Fritters

1 can sliced pineapple
½ cup sugar
2 eggs, well beaten
1 cup flour
1 heaping teaspoon Royal Baking Powder

Process: Sift flour with baking powder. Beat eggs, add sugar and flour and mix with milk into a rather stiff batter. Dip pineapple into batter and fry in deep, very hot lard or crisco. When brown, drain on paper, place on a dish, and sprinkle with powdered sugar. Bananas cut lengthwise in halves, may be used instead of pineapple.

Beatrice Van C. Meegan, Washington, D. C.

Pink coloring for fancy desserts in each package of Knox Gelatine.

Orange Gelatine

1 envelope Knox Gelatine
½ cup cold water
½ cup boiling water
1 cup sugar
Juice of 1 lemon
2½ cups orange juice

Process: Soak gelatine in cold water and dissolve in hot water. Add sugar and when dissolved, add fruit juices and set on ice to congeal Serve with whipped cream.

Mary T. Wright, Troy, Ala.

Pineapple Gelatine

Process: Dissolve package of jello according to directions on box and set in cold place to congeal. After it has solidified, whip well with wire eggbeater, add ½ can grated pineapple, continue to beat until thoroughly mixed and set on ice. Serve with whipped cream.

Mrs. L. E. Heath, Douglas, Georgia.

Heavenly Hash

2 pineapples
½ pound marshmallows
1 lb. English walnuts in shell
Whipped cream

Process: Cut pineapple into small pieces, sweeten to taste and let stand. Cut marshmallows and nut meats into small pieces and mix with pineapple and a little whipped cream. Arrange lady fingers in sherbet glasses, fill with fruit mixture, cover with whipped cream, sweetened and flavored, and top with a cherry. Will serve 20 people.

Mrs. Wallace Cater, Anniston, Ala.

Junket Oranges

Process: Cut into halves, 3 firm, thick-skinned oranges, remove pulp and dampen well inside of each, then line thickly with cake crumbs. Set the oranges into muffin pans or something that will hold them without tipping, and pour nearly full of vanilla junket, which is made by dissolving 1 package of Vanilla Junket Powder in 1 quart of lukewarm milk. Let stand until firm, then chill. When serving, garnish with the pulp and juice of the oranges and whipped cream.

Knox Gelatine makes dainty desserts for dainty people.

Lemon Foam

8 eggs, separated, 2 cups sugar, 4 lemons

Process: Beat yolks until very light; add sugar, juice of 4 and grated rind of 2 lemons. Cook until creamy, stirring constantly. Stir in gradually the stiffly beaten whites and remove from stove. Serve cold, in sherbet glasses, with whipped cream and cherries.

Miss Annie Mae Cotton, Alexander City, Ala.

Stuffed Lady Fingers

Process: Separate lady fingers in halves and spread with either of these two mixtures and replace halves: (1) cream cheese, pecans, and mayonnaise; (2) freshly cooked divinity fudge and pecans chopped fine. Flavor with few drops of peppermint.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C., Birmingham, Ala.

Macaroon Float

12 macaroons
Whites 6 eggs
2 tablespoons Knox Gelatine
¼ cup water
5 tablespoons sugar
5 tablespoons wine

Process: Soak gelatine in water and dissolve over hot water. Beat whites stiff and add all other ingredients. Set away to congeal. Serve in slices with whipped cream.

Netta Tutwiler McCorvey, Tuscaloosa, Ala.

Marshmallow Mousse

1 pound marshmallows
1 pint cream, whipped
2 tablespoons strong coffee
4 tablespoons sugar

Process: Cut marshmallows fine. Whip cream, add sugar and coffee. Fill bottom of saucer or sherbet glasses with marshmallows, cover with whipped cream, and top with cherries and nuts.

Mrs. M. Woolf, Birmingham, Ala.

Marshmallow-Strawberry Pudding

Line tall glasses with sponge cake saturated in stewed strawberry juice. Mix in order given 1 cup whipped cream, ⅓ cup powdered sugar, 1 teaspoon Sauer's Vanilla, 1 cup raw strawberries, and ⅓ cup finely cut marshmallows. Fill glasses with this mixture. Chill and serve garnished with whole berries.

*John Reagan Chap, Los Angeles, Cal.

Knox Acidulated Gelatine saves the cost, time, and bother of squeezing lemons.

Meringues

Cover a board ¾ of an inch thick and about 14 inches long with white paper to fit. Beat whites of 6 eggs until very stiff, while gradually adding ½ pound sugar. Drop whites,—1 large tablespoonful, on paper covered board, and bake in moderate oven until hard on top and slightly brown. Run knife under paper very carefully and remove. They can be removed more easily if paper is placed on wet towel. While warm, remove some of the inside with spoon, being very careful not to break the outside. Fill with whipped cream and serve. To give variety, cocoanut, nuts, or chocolate, may be added to cream.

Mrs. E. B. Cade, Washington, Georgia.

Nut Meringue Filling

1 cup cream	2 tablespoons sherry
2 tablespoons powdered sugar	Pinch salt
¼ pound chopped nuts	10 meringue shells

Process: Whip cream until stiff; add salt and sugar. Just before serving, fold in the nuts previously soaked in sherry for 30 minutes. Fill meringues and serve. Maraschino cherries on top of shells make a prettier dish.

Mrs. Charles Goldsborough, New York.

Pineapple Snow

1 can pineapple	½ box Knox Gelatine
1 cup sugar	½ cup cold water

Process: Soak gelatine in water 30 minutes. To the pineapple juice, add sufficient water to make 1¼ pints; add sugar. Boil 3 minutes and pour over the gelatine. When it begins to solidify, add ½ cup pineapple cut very fine and whip until it becomes a white cream. Dice remainder of pineapple, place in sherbet glasses, and cover with whipped cream.

Virginia M. Madden, Phoenixville, Pennsylvania.

Pineapple Sponge

1 can grated pineapple	1 envelope Knox Gelatine
1 cup granulated sugar	1 pint cream, whipped

Process: Boil sugar and pineapple until quite thick. Add gelatine previously soaked in cold water. When cold, add cream and mold. Serve with whipped cream.

Mrs. L. Y. W. Thorington, Montgomery, Ala.

See that the name K-n-o-x is on each package of gelatine you buy.

Prune Whip

Process: Stew a pound of prunes until stones can be easily removed. Sweeten to taste and mash to a pulp. Fold in the whites of 2 eggs stiffly beaten, and set into oven until well heated. Serve warm or cold with whipped cream.

Mrs. Walter Crowell, Monroe, N. C.

Custard Soufflé

4 eggs, separated
2 tablespoons butter
2 tablespoons flour
2 tablespoons sugar
1 cup milk

Process: Cream butter and sugar; add flour, yolks well beaten, and milk. Cook until thick and set aside to cool; 20 minutes before serving time, beat whites until stiff, mix with custard, and bake until light brown. Serve with sauce.

Sauce for Soufflé

½ cup butter
1 cup powdered sugar
2 tablespoons cream
Brandy or sherry to taste

Process: Mix in order given and stir over fire until almost liquid.

Mrs. M. R. Bashford, Paris, France.

Date Soufflé

2 eggs
1 cup sugar
1 cup dates
1 cup English walnuts
1 teaspoon Royal B. Powder
1 large tablespoon flour

Process: Sift flour, baking powder, and a pinch of salt over dates and nuts previously cut into fourths, and mix together. Beat eggs and sugar until very light; add dates and bake in deep pan, in moderate oven 20 minutes. Serve with whipped cream.

Mrs. B. Rielley, Washington, D. C.

Macaroon Soufflé

12 macaroons
1 cup milk
Yolks 3 eggs
Whites 3 eggs

Process: Crush macaroons, scald in the milk and pour gradually upon well beaten yolks. Cook over hot water until slightly thickened. Fold in stiffly beaten whites and bake about 20 minutes in a buttered mold set into hot water. Turn from mold, sprinkle with crystallized fruit chopped fine, and cover with whipped cream sweetened and flavored.

Mrs. George B. Gill, Little Rock, Ark.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

Marshmallow Soufflé

Whites 4 eggs
4 tablespoons sugar
1 teaspoon Sauer's Vanilla
1 scant tablespoon Knox Gelatine
½ cup cold water
Maraschino cherries

Process: Soak gelatine in the water and set vessel into hot water until dissolved. Beat whites stiff, gradually adding sugar; flavor with vanilla; add gelatine and beat until almost congealed. Use brick-shaped pan rubbed lightly with olive oil. Pour in half of mixture and add Maraschino cherries. Color other half pink. Add nuts to pink mixture and pour it on top of the white. Set on ice. When ready to serve, turn out of mold. Serve in slices with whipped cream, boiled custard, or Caramel Sauce No. 1.

Mrs. Graham, Montgomery, Ala.

Prune Soufflé

Cook 36 prunes until tender; remove stones; add ½ cup sugar and cook to marmalade consistency. Run through sieve and add whites of 6 eggs beaten until very stiff. Mix well; put into pan and bake a delicate brown. Serve cold with whipped cream.

Mrs. J. A. Lancaster, Alexander City, Ala.

Prune Soufflé

Whites 3 eggs
½ cup prune pulp
¼ cup sugar
½ teaspoon lemon juice

Process: Stew prunes, stone, and chop fine. Beat whites very stiff and mix in order given. Pour into baking dish and cook in slow oven until mixture seems dry when knife is run into it. Serve with whipped cream.

Mrs. J. B. Leslie, Troy, Ala.

Raisin Soufflé

1 lb. raisins, seeded, ⅔ cup sugar, whites 4 eggs

Process: Stew raisins for a few minutes until tender, with just a little water. When cool, cut fine with scissors. Beat whites of eggs to a stiff froth, add sugar and continue beating until stiff like icing; add raisins and pour into pudding dish. Cook in moderate oven and serve hot with whipped cream. Prune Soufflé may be made in same way.

Mrs. John Tilley, Montgomery, Ala.

Queen of Trifles

36 macaroons
1 cup sherry
1 pint milk
2 eggs
½ cup sugar
1 teaspoon corn-starch
1 pint cream, whipped
25 Lady Fingers and jelly

Process: Soak macaroons in wine. Make a thick custard of milk, eggs, sugar, and corn-starch. When cool, set on ice. To serve: Split lady fingers, spread with jelly and place 2 upon each saucer. Put a tablespoon soaked macaroons and a few chopped pecans on lady fingers, then 2 tablespoons boiled custard. Top with whipped cream, sweetened and flavored.

Mrs. Eleanor Browder, Montgomery, Alabama.

Strawberry Short Cake

4 cups flour
3 teaspoons Royal B. Powder
1 teaspoon salt
1 tablespoon butter
1 cup milk
1 egg

Process: Sift together dry ingredients; chop in the butter, mix egg and milk and add gradually to form a dough, which should be handled as little as possible. Divide dough, roll, cut into two large round pieces, and bake about 20 minutes in hot oven. When done, separate each cake with knife, brush with melted butter, and spread with whipped cream and crushed, sweetened strawberries.

Mrs. E. Y. Aldridge, Oriental, N. C.

Turkish Paste

1½ ounces Knox Gelatine
½ cup cold water
1 orange, 1 lemon
1 cup chopped raisins
2 teaspoons Sauer's Vanilla
1 cup hot water
2 cups sugar
1 cup chopped nuts

Process: Mix juice and grated rind of orange, juice of lemon, vanilla, raisins, and nuts. Soak gelatine in cold water an hour. Heat sugar and hot water to boiling. Add gelatine, boil 3 minutes, pour over fruit, and mix well. Put into a shallow pan wet with ice water. Set on ice over night. Cut into small squares and roll in granulated sugar.

F. May Sellman, Baltimore, Md.

Four pints of jelly in each package of Knox Gelatine.

CONGEALED PUDDINGS

Cabinet Pudding

6 eggs, separated
1½ cups sugar
1 envelope Knox Gelatine
¾ cup hot water
1 cup Maraschino juice
Macaroons

Process: Beat yolks until very light and add sugar gradually. Soak gelatine in ¼ cup cold water and dissolve in the hot water. Mix first five ingredients and cook in double boiler until thick. Fold in stiffly beaten whites. Pour into a mold with alternate layers of custard and finely rolled macaroons, using custard on top. Place on ice, and when firmly set, turn upon a dish and cover with a pint of whipped cream sweetened, and flavored with Sauer's Vanilla. Garnish with Maraschino cherries.

Mrs. Henry Paris, Sandersville, Ga.

Cabinet Pudding

8 eggs, separated
1 cup sugar
1 glass claret
1 envelope Knox Gelatine
24 macaroons
1 cup nuts, chopped fine

Process: Beat yolks until very light and gradually add sugar. Dissolve gelatine in wine by heating, and add to yolks. Cook in double boiler to thicken. Cool; add nuts, macaroons (rolled) and whites, well beaten. Pour into mold and set on ice to congeal. Serve with whipped cream and Maraschino cherries.

Mrs. C. H. Gilchrist, Albany, Ala.

Chocolate Ice Box Pudding

3 small bars sweet chocolate
36 lady fingers
2 tablespoons hot water
5 eggs, separated

Process: Melt chocolate with hot water in double boiler, and beat until smooth. Add well beaten yolks. Remove from stove, and fold in stiffly beaten whites. Line a mold with wax paper. Split lady fingers and arrange in mold with alternate layers of chocolate mixture. Put into refrigerator for several hours, or over night. When ready to serve, turn out of mold, slice, and serve with whipped cream, sweetened and flavored.

Mrs. Dixie Graves, ex.-Pres. Ala. Div. U. D. C., Montgomery, Ala.

Chocolate Ice Box Pudding

¾ lb. lady fingers or sponge cake
6 tablespoons powdered sugar
6 tablespoons cold water
12 marshmallows
6 eggs, separated
2 (25c) cakes Huyler's Pink Wrapper Chocolate or
4 squares Baker's Chocolate sweetened, when melted

Process: Melt chocolate with water in double boiler and beat until smooth. Add yolks beaten light with sugar, and stir until yolks are cooked. Remove from fire, add marshmallows and whites stiffly beaten. Line a dish with lady fingers or sponge cake and arrange with alternate layers of chocolate mixture. Serve with whipped cream, sweetened and flavored. Can be made in morning for tea, but should be made the day before, if for lunch or dinner.

Knox Gelatine is measured ready for use—each package is divided into two envelopes.

Chocolate Plum Pudding

1 envelope Knox Gelatine
¾ cup cold water
1 cup sugar
½ teaspoonful vanilla
1 cup seeded raisins
Pinch salt
½ cup dates, or figs, if desired
¼ cup sliced citron, or nuts, as preferred
½ cup currants
1½ squares chocolate
1 pint milk

Soak gelatine in cold water 5 minutes. Put milk into double boiler, add melted chocolate, and when scalding point is reached, add sugar, salt, and soaked gelatine. Remove from fire, and when mixture begins to thicken, add vanilla, fruit, and nut meats. Turn into mold, first dipped into cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream sweetened, and flavored with vanilla.

Coffee Pudding

Line mold with lady fingers that have been softened in wine, cognac, or fine whiskey. Fill center with Coffee Filling and cover with softened lady fingers. Prepare 12 hours before serving, using weight on top of mold. Garnish with whipped cream.

Coffee Filling for Pudding

2 oz. ground coffee
1 cup boiling water
Yolks 3 eggs
¼ lb. butter
¾ cup sugar

Process: Make a very strong drip coffee which should measure 5 ounces of liquid. Cover to retain strength and set aside to cool. Cream butter, add sugar, and each yolk separately, stirring 5 minutes after each. Add coffee liquid, drop by drop.

Mrs. E. B. Cade, Washington, Ga.

Macaroon Pudding

3 eggs, separated
¾ cup sugar
1 tablespoon Knox Gelatine
1 cup warm water
1 pt. milk
12 stale macaroons

Process: Beat yolks until very light, gradually adding sugar. Soak gelatine in warm water and dissolve in hot milk. Mix yolks and milk and cook to the consistency of custard. When it is cold and begins to congeal, add stiffly beaten whites and macaroons. Serve with whipped cream, sweetened and flavored.

Mrs. J. D. Weston, Albany, Ga.

Knox Gelatine solves the problem of "What to have for dessert."

Macaroon Pudding

¼ lb. macaroons
½ cup milk
1 pint cream
Yolks 4 eggs
½ cup sugar
1 teaspoon Knox Gelatine
½ cup crystallized fruit, cut fine

Process: Soak macaroons in milk. Dissolve gelatine in a little cold water over hot water. Mix all ingredients and cook in a double boiler until thick, stirring constantly. Pour into mold, previously dipped into ice water. Place on ice until ready to serve.

Serve with Strawberry Sauce.

Mrs. E. B. Cade, Washington, Ga.

Macaroon Pudding

4 eggs
1 cup sugar
1 quart milk
¾ envelope Knox Gelatine
½ cup water
½ lb. macaroons

Process: Beat yolks with sugar until very light. Heat milk to scalding point and pour over well beaten yolks, beating constantly. Soak gelatine in water and set into vessel of hot water to dissolve; add gelatine to custard and boil. Remove from fire, add stiffly beaten whites. Flavor with wine or Sauer's Vanilla. Line a bowl with macaroons, previously soaked in wine, sherry preferred. When custard is cool, pour over macaroons filling the bowl, and set on ice to congeal. Serve with flavored whipped cream.

Mrs. Amelia Lyons, Mobile, Alabama.

Marshmallow Pudding

Whites 8 eggs
2 cups sugar
1 cup cold water
1 box Knox Gelatine
1 cup hot water
1 cup nuts

Process: Soak gelatine in cold water 15 minutes and dissolve in hot water. Beat whites until stiff and gradually add sugar. Add gelatine. When it begins to solidify, add nuts and Sauer's Vanilla. Color half of mixture pink. Pour the white mixture into a wet mold. Set on ice and when it hardens, add pink mixture. Serve with whipped cream.

Mrs. W. C. Scoville, Albany, Ga.

Marshmallow Pudding

1 cup sugar
½ cup water
1½ cans marshmallows
Whites 2 eggs
1 pt. cream, whipped
1½ tablespoons Knox Gelatine

Process: Boil sugar and water until it reaches soft ball stage; chop marshmallows, add to hot syrup, and mash until dissolved. Beat until about cold and pour over the stiffly beaten whites; add gelatine dissolved in a little warm water. When cold, add a cup chopped pecans. Flavor with wine, Sauer's Almond or Vanilla Extract. Serve in Champagne glasses, topped with whipped cream colored a delicate pink and flavored with rose water. Decorate with roses of pink, whipped cream.

Elizabeth B. Bashinsky, Troy, Alabama.

Knox Gelatine is economical—Four Pints in each package.

Orange Pudding

6 eggs, separated
1 cup sugar
2 tablespoons Knox Gelatine
1 cup cold water
1 cup boiling water
Juice 4 oranges

Process: Beat yolks until very light, gradually add sugar and continue beating. Put into double boiler and cook until sugar is dissolved and eggs cooked. Soak gelatine in cold water and pour over it the boiling water and yolks. Stir well, add orange juice, and when partly congealed, whip in the whites stiffly beaten. Serve with whipped cream.

Mrs. John Helton, Troy, Alabama.

Orange Pudding

6 eggs, separated
1 cup sugar
1 cup cold water
1 cup orange juice
1 rounded tablespoon Knox Gelatine

Process: Beat yolks until very light and gradually add sugar. Add gelatine dissolved in water, the well beaten whites, and orange juice. Set vessel on ice and whip until it begins to solidify, otherwise juice will separate. Pour into a mold and set on ice. Serve with whipped cream. This will serve 14 people.

Mrs. Knox Henderson, Troy, Alabama.

Glorified Rice Pudding

¼ cup rice
1 pint milk
1 cup sugar
½ pt. cream, whipped
1 heaping tablespoon Knox Gelatine

Process: Boil rice in a pint of salted water until tender. Drain for 20 minutes and cook with milk. Before removing from stove, add sugar, and gelatine previously soaked in cold water and dissolved over hot water. Pour into a bowl and stir occasionally until cold. Add whipped cream, pour into mold and set on ice for 2 or 3 hours. It may be made the day before it is used. Serve with a fruit sauce, raspberry or strawberry.

Mrs. B. A. Davis, Los Angeles, Cal.

Glorified Rice Pudding

¼ cup uncooked rice
1 pt. water
1 pt. milk
1 pt. whipped cream
½ teaspoon Sauer's Vanilla
2 oz. sugar
1 heaping tablespoon Knox Gelatine
2 tablespoons sherry or
1 tablespoon brandy

Process: Cook rice in water until water is absorbed. Add milk and cook until very thick. Remove from stove, add sugar and gelatine previously soaked in a little cold water and dissolved over hot water. Beat occasionally. When cold, add cream and flavoring. Pour into a mold and pack in ice and salt. Decorate with crystallized fruits; serve with Raspberry Sauce.

Elise Maertz Mulhouse, Alsace, France.

Try the Knox Gelatine recipes found in this book.

Sponge Pudding

6 eggs, separated
1 cup sugar
1 pint milk
1 envelope Knox Gelatine
½ cup cold water
1 tablespoon Sauer's Vanilla

Process: Make a boiled custard of yolks, sugar, and milk. Add gelatine previously dissolved, and whites stiffly beaten. Pour into a mold and set on ice. Serve with whipped cream.

Mrs. M. W. Camper, Hon. Life Pres. Ala. Div. U. D. C., Florence, Ala.

U. D. C. Pudding

6 eggs, separated
5 tablespoons sugar
½ cup sherry
1 tablespoon Knox Gelatine
½ cup each, nuts, macaroons, crystallized cherries, pineapple

Process: Beat yolks until very light; add sugar and sherry, and cook in double boiler, stirring until thick. Add gelatine previously soaked in cold water, and whites well beaten. Set aside to cool. Cover bottom of dish with a few spoons of custard, then a layer of broken almond macaroons, and a layer each chopped nuts, crystallized pineapple and cherries. Alternate with custard until all is used. Chill, and serve with whipped cream.

Mrs. John W. Tench, Hon. Life Pres. U. D. C., Gainesville, Fla.

FROZEN DESSERTS.

Creams, Parfaits, Mousses, Sherbets, and Puddings

Almost everything in the way of fruit may be frozen, and the variety of creams and frozen desserts that can be made is too great for enumeration. They consist of ice creams, frozen puddings, parfaits, mousses, charlottes, sherbets, etc., which, with their different flavorings and manner of moldings, are most attractive and appetizing.

Phillips Buttorff & Co., Nashville, Tenn., can supply you with freezers and a large variety of molds, that make these frozen desserts as pleasing to the eye as to the taste.

For freezing, crush ice into very small pieces, using a heavy bag and mallet for that purpose. Place can in wooden tub, adjust top and turn crank to be sure the can fits into socket. In packing freezer use three level measures of ice to one of salt, and arrange in alternate layers, beginning with ice, until top of can is reached. If a larger proportion of salt is used, mixture will freeze more quickly, but will be of granular consistency, which is not desirable. Fill the can only three-fourths full to allow for the increase in bulk during freezing, that is, of course, if freezer is to be turned. If "self-freezers" are used the can may be filled.

Turn crank slowly and steadily and without interruption, otherwise cream will be coarse grained and uneven in texture. Add additional ice and salt as needed. Never draw off salt water until mixture is frozen, unless to prevent it getting into can, for it is the salt water

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

that effects freezing. After freezing, draw off water, remove beater and pack solidly with spoon. Replace cover and put a cork into hole from which beater was removed. Repack freezer, using four measures of ice to one of salt. Cover closely with newspapers or carpet—or both, and set in a cool place for an hour or two to "ripen."

When ready to serve, remove can, wipe carefully and place into a vessel of tepid water for only a few seconds and turn out upon a dish. If can is placed in cool water, it will require longer but cream will come out smoother and firmer. Should there be any difficulty, a cloth wrung out of hot water and rubbed over can will aid in removing. When cream is served in individual portions, if a large kitchen spoon be dipped for an instant, into hot water, cream may be served in smooth, egg shaped portions.

Molding Cream

If cream is to be molded, it should be removed from freezer when beater is taken out, placed in the mold and worked with a spoon until every part of mold is filled. Cover with oiled paper, or with buttered white paper, buttered side up. Have mold so full that mixture overflows when cover is pressed down. Re-pack in salt and ice, using four parts ice to one of salt. Less salt is required since mixture is already frozen.

To line a mold, allow it to stand in ice and salt until well chilled; remove cover and put in mixture by spoonfuls and spread evenly an inch thick, with spoon or knife. The center may then be filled with a different kind of frozen mixture.

A melon mold, lined with a Raspberry or Orange Ice and center filled with Angel or Vanilla Parfait, makes a very beautiful and pleasing dessert.

To Freeze Mousse or Parfait

The bucket in which mousse or parfait is frozen must have a layer of ice and salt at the bottom. On this place the empty mold and pack ice and salt, two measures of ice to one of salt, until within two inches of top of mold. Fill mold with mixture to be frozen, cover with oiled paper, adjust the top, and finish the packing. Cover with newspapers or carpet and set away from two to four hours. To un-mould, remove from packer, wipe away all salt and water, and immerse in warm water for a few seconds.

Use Knox Gelatine—the two quart package.

Plain Ice Cream

1 quart single cream
1 quart double cream
7 oz. sugar
1 teaspoon Knox Gelatine
A vanilla bean

Process: Soak gelatine in 1 tablespoon cold water and dissolve by setting vessel into hot water. Split vanilla bean, scrape inside and mix with sugar; add the pod with sugar to single cream and bring to scalding point, but do not boil. Add gelatine and set aside to cool. When cold, remove vanilla pod, add double cream, and freeze. Sauer's Vanilla or Sauer's Vanilla and Orange may be substituted for vanilla bean.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Ice Cream

1 cup sugar
1 quart cream
1 pint milk
Whites 2 eggs

Process: Whip cream with half of sugar and pour into freezer with milk. Flavor to taste. When half frozen, add whites beaten with remaining sugar and freeze.

Willette McMillin, Troy, Ala.

Apricot Ice Cream

1 qt. cream, 1 qt. apricots or one pint can, ¾ lb. sugar

Process: Put half the cream on to boil in a double boiler. When hot, add sugar and stir until dissolved. Remove from fire and add the remaining half of cream; when cold, freeze. Pare and mash the apricots and stir them quickly into the frozen cream and turn the crank rapidly for 5 minutes. Remove dasher and pack with ice and salt.

Mrs. Warren Dent, Montgomery, Ala.

Augusta's Ice Cream

Yolks 5 eggs
1 pt. boiling milk
½ vanilla bean
1 tablespoon Knox Gelatine
1 pt. double cream
½ lb. Maillard's Chocolate
Unbeaten whites 4 eggs

Process: Beat yolks with sugar and inside of vanilla bean. Over this mixture pour hot milk, in which shell of bean has been boiled; add melted chocolate and cook a few minutes until sugar is dissolved. Remove from fire, add gelatine previously soaked in very little cold water and dissolved over hot water. Strain. When cold, add whites, cream, and Sauer's Vanilla, and freeze. Remove dasher and mold. Serve on silver or glass platter decorated with roses of whipped cream.

Strawberries, raspberries, or peaches may be mashed and strained through a sieve and used instead of chocolate. If peaches are used, add juice of a lemon.

Pistachio nuts with Sauer's Green Coloring may also be substituted for chocolate or fruit.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine makes a transparent, tender, quivering jelly.

Baked Ice Cream

Use one thick layer plain white cake freshly cooked and tender. Have thoroughly frozen any kind of cream preferred. Split cake with sharp knife, spread between a thick layer of cream and cover top and sides with a heavy meringue, sweetened and flavored. Run into an oven of right temperature and brown. Serve on flat platter. Surround with whipped cream. Prepare after salad is served.

Mrs. A. Y. Malone, Dothan, Ala.

Caramel Ice Cream

1 quart fresh milk
1 pint double cream
2 tablespoons flour
2 eggs
1¾ cups sugar
1 teaspoon Sauer's Vanilla

Process: Caramelize 1 cup sugar until it becomes a brown liquid. Heat milk, and when boiling pour upon caramelized sugar and cook until smooth. Beat eggs until very light, adding ¾ cup sugar gradually and pour over these the hot milk. Cook until thick as cream. Remove from fire, beat a few minutes and strain. When cold, add cream and vanilla and freeze.

Mrs. Kate Walker Gross, Alexander City, Ala.

Caramel Cream

1 quart hot milk
2 eggs
1 tablespoon flour
2 cups sugar
1 quart cream
Pinch salt

Process: Beat eggs, add ½ cup of sugar, flour dissolved in a little cold milk, and the hot milk. Cook slowly until it thickens. Caramelize 1½ cups sugar until it is a brown liquid and add to custard when both are boiling. Stir until smooth. Strain and when cool, add cream, and sufficient milk to make a gallon freezer three-fourths full.

Mrs. W. C. Black, Troy, Ala.

Caramel Ice Cream

1 quart hot milk
2 cups sugar
2 eggs
2 tablespoons cornstarch
1 tablespoon flour
1 pint cream

Process: Sift together cornstarch, flour, and 1 cup of the sugar, and add to eggs, slightly beaten. Melt remaining cup sugar and add to scalded milk. When smooth, pour over egg mixture and cook until thick. When cold, add a pint of cream and freeze.

Mrs. E. S. Clayton, Asheville, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine is the one dessert for all appetites.

Caramel Ice Cream

Yolks 4 eggs
1½ cups sugar
1 teaspoon butter
1 quart hot milk
1 quart cream
1 tablespoon flour

Process: Mix butter with 1 cup of the sugar and caramelize it. Add this to boiling milk. Add flour to remaining sugar and beat with yolks until very light. When the caramelized sugar has dissolved in hot milk, pour over the yolks and return to fire, stirring constantly until slightly thickened. Remove from fire and add 1 teaspoon Sauer's Vanilla. When cold, add cream which should be whipped, if frozen in self freezing freezer. If freezer is to be turned, whip cream only slightly.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Ice Cream

Yolks 4 eggs
2 cups sugar
2 squares of chocolate
1 quart milk
1 tablespoon flour
1 quart cream

Process: Scald milk; sift together flour and 2 cups sugar and add gradually to well beaten yolks. Stir eggs into hot milk and cook for about 15 minutes, stirring frequently. Grate chocolate and melt in a saucepan with 1 tablespoon water and 2 tablespoons sugar. Stir until smooth and glossy and add to custard. Set away to cool. When cold, add cream, 2 teaspoons Sauer's Vanilla, and freeze. When ready to serve, remove with a mold that forms a ball, roll in grated, fresh cocoanut and serve.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Ice Cream

1 pint hot milk
1½ cups sugar
2 eggs
1 quart cream
5 tablespoons chocolate

Process: Beat eggs with sugar until very light; add milk, and chocolate melted in a little hot milk. Beat well and cook until it thickens, stirring constantly. When cold, add cream and freeze.

Mrs. Warren Dent, Montgomery, Ala.

Fruit Ice Cream

Make Plain Ice Cream except omit vanilla and use 8 ounces of sugar for each quart of cream. Instead of scalding all the sugar with half the cream, part of sugar may be added to fruit. When cream begins to freeze, for each quart of cream, add a pint of fruit which has been run through a strainer.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Give the growing children Knox Gelatine.

Ginger Ice Cream

1 quart milk
2 tablespoons flour
1¼ cups sugar
Pinch salt
3 eggs
1 pint cream, whipped
1 cup preserved ginger
1 cup sherry wine

Process: Scald milk with flour or cornstarch, stirring constantly for 10 minutes. Beat eggs, add salt and one-half cup sugar. Add a little of the warm mixture and when smooth and well blended, stir in all of warm mixture. Stir and cook until eggs seem set, then strain. When cold, add whipped cream and begin to freeze. When nearly frozen, add preserved ginger cut very fine and mixed with sherry. Freeze and let ripen an hour or longer.

Junket Ice Cream with Peaches

4 cups lukewarm milk
1 cup heavy cream
1¼ cups sugar
⅛ teaspoon salt
1½ Junket Tablets
1 tablespoon cold water
1 tablespoon Sauer's Vanilla
1 teaspoon Sauer's Almond
Sauer's Green Coloring (optional)
1 can Del Monte peaches

Process: Mix first four ingredients and add tablets dissolved in cold water. Turn into pudding dish and let stand until "set." Add flavoring and coloring. Freeze, mold, and serve garnished with halves of peaches, filling cavities with halves of blanched almonds. Add ⅓ cup sugar to peach syrup and cook until thick. When cold, serve with cream.

Elizabeth B. Bashinsky, Troy, Ala.

Lemon Ice Cream

8 large lemons
3 cups sugar
2 quarts fresh milk
8 eggs
4 level tablespoons flour
2 quarts thick cream

Process: Quarter and slice lemons as thin as possible and soak over night in 3 cups sugar. Next morning, dissolve sugar by heating and stirring, after fruit has been removed. Pour over lemons again and make sure all sugar is dissolved.

Make a custard of the milk, eggs, and flour. When cold, add cream slightly whipped. Pour into freezer and when very cold, but not frozen, add lemon juice and freeze. Remove dasher and pack for 3 hours or longer.

Mrs. Nola Sherrill Carpenter, Statesville, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine is clear and sparkling.

Lemon Cream

Juice 3 lemons
2 cups sugar
1 quart sweet milk
1 pint cream

Process: Mix lemon juice and sugar, pour into freezer and stir until cold; add milk and cream, and freeze.

Mrs. D. H. Marbury, Birmingham.

Macaroon Ice Cream

1 pint milk
3 eggs
1 cup sugar
½ pound macaroons
1 pint heavy cream
1 teaspoon Sauer's Vanilla

Process: Heat milk to boiling point and pour gradually over eggs and sugar, which have been beaten together until very light. Put into double boiler and stir until thick. When cool, add cream, crushed macaroons, and vanilla. Freeze.

Mrs. Moulton Smith, Birmingham, Ala.

Maraschino Cherry Ice Cream

2 quarts milk
1 pint cream
1¼ cups sugar
1 cup sherry
1 bottle (.25) cherries
⅓ cup flour

Process: Mix sugar, flour, and half of milk; cook in double boiler until thick as cream. Remove from stove. When cold, pour into freezer with remaining milk and cream. When partly frozen, add wine, and cherries cut into small pieces. Freeze hard and pack to ripen for an hour or two.

Mrs. H. A. Boyd, Warrenton, N. C.

Mint Cream

5 pints milk
½ cup flour
1 pound red peppermint candy
1 pint cream

Process: Dissolve flour in 1 cup of cold milk and strain. Heat remainder of milk, add flour and cook until it thickens, stirring constantly. Remove from stove, add candy beaten into small pieces, and stir until dissolved. When cold, add cream and a little more sugar, if desired. Freeze. Nice for a party.

Mrs. Kate Walker Gross, Alexander City, Ala.

Peppermint Ice Cream

Grind to a powder 12 sticks of old fashioned, peppermint stick candy; add about 2 cups fresh milk and let stand over night to dissolve. Stir into this, 1 pint of whipped cream and freeze. This is delicious.

Mrs. Garland Daniel, Greensboro, N. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Pineapple Cream

My Daughter, Helen Bashinsky Case's Recipe

Yolks 4 eggs
1 cup powdered sugar
1 pint hot milk
1 pint double cream
4 tablespoons cake crumbs
1 cup grated pineapple
1 wine glass brandy or sherry

Process: Beat yolks and sugar until very light, add hot milk and cook for 3 or 4 minutes, until thick as cream. When cold, add whipped cream, cake crumbs, and grated pineapple. Pour into a mold and pack in ice and salt for 3 hours. When ready to serve, turn upon platter and decorate with any preferred crystallized fruits, or crystallized lilac and rose leaves, or it may be frozen in freezer and served in dainty glasses, topped with crystallized fruit.

Elizabeth B. Bashinsky, Troy, Ala.

Simmons' College Peach Ice Cream

Process: Make a custard by dissolving 2 packages Vanilla Junket Powder in 2 quarts of milk which has been warmed slightly. After quickly dissolving, pour at once into ice cream can and let stand in a warm room, undisturbed, about 15 minutes, or until set firm. Pack around with ice and salt and freeze to a thick mush before adding 1 pint of cream and the crushed and sweetened peaches, then finish freezing. Save the needed amount of peaches to serve on top of cream. Strawberries, bananas, or pineapple may be added in this way when making any junket ice cream. Junket Powder makes ice cream "creamy with less cream."

Russian Cream

4 eggs
1½ cups sugar
1 quart milk
½ box Knox Gelatine

Process: Heat milk in double boiler. Beat together yolks and sugar and add hot milk in which gelatine has been dissolved. Stir constantly until it thickens like custard. When cool, add stiffly beaten whites. Flavor with sherry, pour into mold and place on ice for several hours. Serve with whipped cream, sweetened and flavored.

Mrs. M. R. Bashford, Paris, France.

Tutti Frutti Ice Cream

3 quarts cream
1 quart hot milk
Yolks 4 eggs
1 tablespoon corn starch
½ cup raisins
½ cup citron
1 cup cherry or mixed conserves
2 cups sugar

Process: Beat yolks and sugar until very light. Dissolve cornstarch in a half cup cold milk and add to yolks. Pour over yolks the hot milk and cook, stirring constantly until thick as cream. When partially cooled, add fruit chopped fine and let stand 3 hours or longer. When ready to freeze, drain fruit, mix custard and cream, and freeze. When half frozen, add fruit and flavoring, sherry preferred, and freeze. Pack and let stand an hour or longer before serving.

Mrs. A. A. Campbell, Historian General U. D. C., Wytheville, Va.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Ask your grocer for Knox Gelatine—take no other.

Frozen Angel Charlotte

¼ tablespoon Knox Gelatine
¼ cup cold water
¼ cup boiling water
1 cup sugar
1 pint whipped cream
¼ pound blanched almonds
6 macaroons
12 marshmallows
2 tablespoons chopped, candied cherries

Process: Soak gelatine in cold and dissolve in hot water. Add sugar and beat until cool. Chop almonds, cherries, and marshmallows and roll macaroons. Add cream and other ingredients to gelatine; flavor and pour into a mold lined with waxed paper. Pack in ice and salt for 3 or 4 hours. Remove from mold, slice, and serve.

Mrs. W. C. Glover, Elizabeth City, N. C.

Angel Parfait

Whites 4 eggs
2 cups sugar
1 cup crushed pecans
1 quart cream, whipped

Process: Beat whites until stiff and add sugar and nuts, beating constantly. Fold in the cream. Pour into freezer without dasher and "still freeze," cutting down sides once or twice. Have Angel Food Cake baked in square pan. Place a slice on plate with generous service of parfait on top.

Mrs. B. D. Bell, Pres. Tenn. Div. U. D. C., Gallatin, Tenn.

Angel Parfait

Boil 1 cup sugar with 1 cup water until it spins a thread. Pour slowly, while hot, in a thin stream over the well beaten whites of 3 eggs. Beat until cold; add 1 pint whipped cream, flavor, pour into mold, and pack in ice and salt (three parts ice to one of salt) for 3 or 4 hours.

Mrs. R. A. Burford, Ocala, Fla.

Cherry Mousse

Whites 6 eggs
3 cups sugar
1½ cups water
1 qt. double cream, whipped
½ cup Maraschino cherries
½ cup almonds

Process: Boil sugar and water until it threads and pour gradually over stiffly beaten whites. When cold, add whipped cream, cherries, almonds, and 1 teaspoon Sauer's Almond extract. Pack in freezer with ice and salt for 4 hours. This amount will make a gallon.

Mrs. D. M. Jones, Gastoria, N. C.

Macaroon Mousse

1 pint cream
½ cup powdered sugar
1 teaspoon Sauer's Vanilla
12 macaroons

Process: Whip cream and drain; add sugar, vanilla, and finely crushed macaroons. Mix lightly, turn into a mold, cover carefully, and pack in ice and salt for several hours.

Mrs. Hamilton M. Weedon, Troy, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Knox Gelatine improves soups and gravies.

Macaroon Mousse

1 pint cream, whipped
2 tablespoons sugar
1 pound macaroons
1 cup crystallized cherries
½ lb. Eng. walnuts or pecans
1 teaspoon Sauer's Vanilla

Process: Cut fruit and nuts. Toast macaroons and roll fine. Mix all, pack in freezer, and let stand 5 hours.

Mrs. John R. Kohn, Montgomery, Ala.

Maple Parfait

Yolks 7 eggs, 1 qt. cream, whipped; 1½ cups maple syrup

Process: Heat maple syrup, but do not boil. Beat yolks until very light and add to hot syrup. Cook until the consistency of thick cream, stirring constantly. Set aside to cool. This may be prepared the day before needed. Add the cold mixture to whipped cream, pour into mold, cover with oiled paper and top of mold, pack in ice and salt and let remain 4 or 5 hours, re-packing once that mixture may be well frozen.

Elizabeth B. Bashinsky, Troy, Ala.

Maple Mousse

1 pint rich cream, 4 eggs, 1 cup maple syrup

Process: Beat yolks until very light, add syrup and cook in double boiler about 20 minutes, stirring constantly. Set aside to cool. Beat whites until stiff, whip cream, mix, and add the cold syrup mixture. Freeze as cream or pack in mold for several hours.

Mrs. H. F. Montgomery, Anniston, Ala.

Maraschino Mousse

1 pint cream, whipped
Whites 3 eggs
1 cup Maraschino cherries
1 cup chopped nuts

Process: Mix in order given, flavor with cherry juice and freeze.

Mrs. R. Herzfeld, Montgomery, Ala.

Marshmallow Mousse

Dissolve 12 marshmallows in 1 cup of cream, in double boiler. Cool; add slowly 1 pint of double cream whipped very stiff and sweetened to taste. Flavor with Sauer's Vanilla and arrange in mold with alternate layers of chopped marshmallow. Cover and pack in ice and salt for 4 hours.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Orange Soufflé

Juice 12 oranges
Juice 1 lemon
2 cups sugar
1 package Knox Gelatine
1 cup water
1 pint cream

Process: To the juices of oranges and lemon, add sugar, and gelatine dissolved in 1 cup water. Pour into freezer and when it begins to freeze, add whipped cream and continue to freeze until hard. If color scheme of yellow is desired, add yolks of 3 eggs well beaten and the grated rind of 1 orange.

Mrs. Florence Brannon, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Send for the Knox Gelatine recipe book.

Orange Parfait

Juice 6 oranges
Grated peel 3 oranges
1 quart cream, whipped
1¾ cups sugar
1 tablespoon Knox Gelatine

Process: Dissolve sugar in orange juice, add grated peel and gelatine. Whip cream and beat into orange mixture. Pour into mold and pack in ice for 4 hours, or freeze in freezer.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Parfait

1 cup sugar
¼ cup water
Yolks 6 eggs
2 cups pineapple pulp
1 pint cream, whipped
1 teaspoon Sauer's Almond

Process: Boil sugar and water for 5 minutes and pour slowly over well beaten yolks. Cook in double boiler until mixture coats the spoon. Strain and beat until cold. Add pineapple pulp, stiffly whipped cream, and extract. Put into a mold and pack in salt and ice for 3 or 4 hours.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Strawberry Mousse

1 quart strawberries
1 pint sugar
1 tablespoon Knox Gelatine
1 quart cream, whipped

Process: Mash and strain berries. Add sugar and let stand 2 hours on ice. Add gelatine, previously soaked in ¼ cup cold water and dissolved in ⅓ cup boiling water. Set mixture into vessel of ice water and stir until it begins to thicken. Add whipped cream and pour into a mold. Cover mold, coat the edge with melted butter to exclude salt. Pack in ice and salt for 4 hours. When ready to serve, wipe off all water and salt, dip for a moment into tepid water and turn upon a flat dish.

Raspberries or peaches may be substituted for strawberries.

Elizabeth B. Bashinsky, Troy, Ala.

Strawberry Mousse

To one pint whipped cream add a small jar of strawberry jam. Mix well, pour into mold, and pack in ice and salt for 4 hours.

Mrs. Joe Zadek, Montgomery, Ala.

Vanilla Parfait

2 cups sugar
¾ cup water
Whites 6 eggs
1 quart cream, whipped

Process: Boil sugar and water until it spins a thread and pour over stiffly beaten whites. When cold, add whipped cream and Sauer's Vanilla. Pack in mold for about 4 hours.

Mrs. Gustave Mertins, Rec. Secy. Ala. Div. U. D. C., Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

SHERBETS.

To make sherbets with a smooth, creamy texture, first boil the water and sugar for 10 minutes and add a rounded teaspoon Knox Gelatine, previously soaked in cold water. When cold, add fruit juice and freeze.

In the absence of fresh fruits, use the Del Monte Canned Fruits, in which the natural flavors are splendidly preserved.

Apricot Sherbet

1 can apricots
Juice 4 lemons
1 quart water
1½ cups sugar
1 teaspoon Knox Gelatine

Process: Boil water with sugar about 15 minutes. When slightly cooled, add gelatine previously soaked in ½ cup cold water. Mash apricots through colander, add lemon juice and syrup, and freeze.

Elizabeth Bashinsky, Troy, Ala.

Apricot Sherbet

1 quart water
1½ cups sugar
1 tablespoon Knox Gelatine
½ cup cold water
1 can apricots
Juice 2 lemons
1 pint whipped cream

Process: Boil sugar and water until it is a syrup. While boiling, add gelatine previously soaked in cold water. Stir until cool. Then add apricots pressed through a colander and lemon juice. Turn into freezer and when very cold, add cream and freeze.

Mrs. W. C. Glover, Elizabeth City, N. C.

Cranberry Frappe

1 quart cranberries
1 quart water
3 lemons (juice)
1 quart sugar
1 quart water
Whites 4 eggs

Process: Boil berries in one quart water until done and strain. Make a syrup of sugar and a quart of water. Mix berry juice, syrup, and lemon juice. Pour into a three quart freezer, add sufficient water to fill freezer within an inch of top, and more sugar if desired. When partly frozen, add whites beaten stiff. Delicious with turkey or a salad course.

Mrs. Knox Henderson, Troy, Ala.

Knox Gelatine is Guaranteed to please or money back.

Fruit Frappe

My Daughter, Helen Bashinsky Case's Recipe

Pack a can of peaches or pears in freezer bucket, in ice and salt, and let stand 3 hours. When ready to serve, open the can with can opener about a half inch from the top. Place a warm cloth about the can and turn out upon a silver or glass platter. Serve sliced with whipped cream, sweetened and chilled, or with mayonnaise, if a frozen salad is preferred.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Sherbet

My Daughter, Helen Bashinsky Case's Recipe

3 cups water
2 cups sugar
1 teaspoon Knox Gelatine
Juice 4 oranges
Juice 4 lemons
2 small bananas

Process: Boil water and sugar for 10 minutes. Add gelatine previously soaked in ¼ cup cold water and set aside to cool. When cool, add fruit juices and pour into freezer. Put bananas through potato ricer and let drop into freezer. Freeze.

Elizabeth B. Bashinsky, Troy, Ala.

Grape Sherbet

1 pint grape juice, 1 pine water, juice 3 lemons, and sugar to taste. Mix and freeze.

Mrs. John Tilley, Montgomery, Ala.

Green Ice

1 dozen lemons
3 eggs, separated
1 heaping teaspoon Knox Gelatine

Process: Grate rinds of 3 lemons, cover with pint boiling water; let cool. Beat yolks until very light and creamy with 2 cups sugar; add lemon juice, gelatine dissolved, grated rind and water, whites beaten very stiff, and sugar, if needed. Pour into a gallon freezer and fill with water within two inches of top. Color delicate green with Sauer's liquid or paste fruit coloring. A few cherries on top, or shredded citron, or almonds, or sprigs of mint, make it even more attractive.

Mrs. Thos. G. Hyman, New Berne, N. C.

Lemon Sherbet

Juice 3 lemons, 1 quart fresh milk, 1½ cups sugar

Process: Mix juice and sugar and pour into freezer. When cold, stir in milk gradually to prevent curdling. Freeze and serve in dainty glasses.

Beatrice Van C. Meegan, Washington, D. C.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

The Knox Acidulated package contains flavoring and coloring.

Orange Ice

Juice 12 oranges
Juice 6 lemons
4 cups sugar
2 quarts water

Process: Boil sugar and water 10 minutes. Let cool, add juices and freeze.

William Dorsey Chapter, Tarboro, N. C.

Orange Sherbet

1 pint sugar
1 quart water
1 teaspoon Knox Gelatine
1 pint orange juice
Grated rind 2 oranges
¼ cup lemon juice

Process: Boil water and sugar 20 minutes; add orange rind, and gelatine previously soaked in cold water. When cold, add fruit juices, strain, and freeze. Serve in orange baskets or stemmed glasses.

Elizabeth B. Bashinsky, Troy, Ala.

Peach Surprise

Run 12 peaches through meat chopper, reserving all juice. Pour into freezer and add 2 scant cups sugar and the unbeaten whites of 5 eggs. Freeze and serve in glasses, topped with whipped cream.

Mrs. W. T. Allen, Gallatin, Tenn.

Pineapple Sherbet

1 pint water
2 cups sugar
1 teaspoon Knox Gelatine
1 quart grated pineapple
Juice 4 lemons
Whites 2 eggs

Process: Boil water and sugar for a few minutes. Add gelatine soaked in ¼ cup cold water. When cold, add fruit and juice and freeze. When half frozen, add whites of eggs beaten stiff. If preferred snow white, strain the juice from pineapple.

Mrs. Pearl Ingersoll, Alexander City, Ala.

Raspberry Sherbet

1 cup sugar
2 cups water
1 tablespoon Knox Gelatine
1 quart raspberries
Juice 2 lemons
Whites 4 eggs

Process: Boil sugar and water for 10 minutes, add gelatine previously soaked in ¼ cup cold water, and stir until dissolved. When cool, add raspberries mashed and strained through cheese cloth, lemon juice, and stiffly beaten whites. Freeze, remove dasher and let ripen 2 hours.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

We Three Sherbet

3 cups water
3 cups sugar
Juice 3 oranges
Juice 3 lemons
3 bananas

Process: Make as Fruit Sherbet.

Mrs. Maude Winter Stuart, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

FROZEN PUDDINGS.

Pudding Glacé

2 cups milk
⅔ cup raisins
1 cup sugar
2 eggs
1 tablespoon flour
¼ teaspoon salt
1 quart thin cream
½ cup almonds
½ cup crystallized pineapple
⅓ cup Canton ginger

Process: Wash raisins and scald in milk 15 minutes; strain. Make custard of milk, eggs, sugar, flour, and salt; strain and cool; add fruits, nuts cut fine, 3 tablespoons wine, and cream, and freeze. Wash raisins and reserve for a pudding.

Elizabeth B. Bashinsky.

Nesselrode Pudding

Yolks 5 eggs
2 tablespoons corn-starch
1 cup sugar
1 quart milk
½ lb. green crystallized fruit
¼ pound pistachio nuts

Process: Sift together sugar and corn-starch. Beat yolks until very light and gradually beat in sugar. Add hot milk and cook in double boiler, as for boiled custard. When cold, add fruit and freeze. If you cannot get the above fruit, substitute figs, raisins, almonds, English walnuts, or crystallized cherries. Slice and serve with whipped cream, to which chopped nuts are added.

Mrs. Alex Allen, Dixon Spring, Tenn.

Frozen Pudding with Orange Compote

Yolks 6 eggs
1 quart water
2 cups sugar
1 quart cream
½ pound crystallized fruit

Process: Make a syrup of sugar and water. Five minutes after it begins boiling, add a little of syrup to well beaten yolks, mix with remainder of syrup, return to stove and let cook about a minute or two. Remove, set into vessel of cold water and beat until mixture is cold, changing the water as it warms. Add fruit chopped fine. Freeze very slowly until partially frozen, then stir in whipped cream and freeze. Remove blade and re-pack. When ready to serve, garnish with

Orange Compote

6 nice oranges
Juice 1 lemon
2 cups sugar
½ cup sherry or wine

Process: Separate oranges into carpels without tearing membrane that covers each carpel. Boil sugar with lemon juice until it spins a thread. Remove, add oranges, mix, and cover; when cold, add wine and set on ice until very cold. Arrange compote around bottom and on top of pudding.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Use Knox Gelatine if you would be sure of results.

Pensacola Pudding

Place upon bottom of mold a layer of split lady fingers, the cut sides down; add a layer of pineapple (canned) grated fine, and then a layer of sweetened, delicately flavored whipped cream. Repeat until mold is full. Cover mold with oiled paper and top; pack in ice and salt, in proportion of three parts of ice and one of salt, from 3 to 4 hours.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Frozen Pudding

1 qt. milk
2 cups sugar
½ cup flour (scant)
2 tablespoons Knox Gelatine
1 quart cream
1 lb. crystallized fruit
2 eggs

Process: Sift flour with 1 cup of the sugar and add gradually to well beaten eggs. Stir egg mixture into boiling milk and cook in double-boiler 20 minutes; add gelatine previously soaked in ¼ cup cold water. When cool, add remaining sugar and the cream. Freeze for 10 minutes, add fruit and finish freezing. Serve with whipped cream.

Mrs. Hamilton M. Weedon, Troy, Ala.

SMALL CAKES, KISSES AND GINGER BREAD

Brownies

1½ cups brown sugar
1 scant cup butter
2 cups flour
2 teaspoons cinnamon
2 eggs, beaten very light
2 tablespoons buttermilk
1 scant teaspoon soda
1 cup dates and ½ cup nuts

Process: Mix in order given. Drop into greased pan and bake.

Mrs. Emily F. McCall, Montgomery, Ala.

Chocolate Cookies

½ cup butter, melted
1 cup sugar
2 eggs, well beaten
2 squares chocolate, melted
½ cup flour
½ teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla
1½ cups nuts

Process: Mix in order given. Bake in shallow pans. When done, cut into squares.

Mrs. Parker, Livingston, Ala.

Chocolate Nut Drops

1 cup sugar
1 heaping tablespoon butter
2 eggs, well beaten
2 squares bitter chocolate
1½ cups flour
1 cup pecans
1 tablespoon sherry

Process: Melt chocolate by setting vessel into another with hot water. Cream butter, add other ingredients in order given; drop into floured biscuit pans by spoonfuls.

Mrs. N. J. Greil, Montgomery, Ala.

For Highest Quality—Use Del Monte Canned Fruits and Vegetables.

Cream Cookies

1 cup sugar
½ cup butter
1 egg
2¾ cups flour
2½ teaspoons Royal B. Powder
¼ teaspoon soda
1 teaspoon nutmeg
½ cup thick, sour cream

Process: Sift flour with soda, baking powder, and nutmeg. Mix in order given and beat well. Drop from teaspoon 3 inches apart; place a raisin on top of each and bake. Any other flavoring may be substituted for nutmeg.

Mrs. R. E. Little, Wadesboro, N. C.

Crisp Cookies

1 egg
¾ cup sugar
2 cups sifted flour
½ cup butter
½ teaspoon soda
2 tablespoons ice water

Process: Cream flour and butter until light. Beat eggs and gradually add sugar. Mix with butter; add soda dissolved in water. Roll thin, cut into fancy shapes, sprinkle with sugar, and bake in moderate oven.

Mrs. E. D. McKinney, Birmingham, Ala.

Drop Cookies

1½ cups sugar
½ cup lard
½ cup butter
3 eggs
3 cups flour with
1 teaspoon Royal B. Powder
½ cup buttermilk with
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves
1 cup raisins
1 cup nuts

Process: Mix in order given. Drop by spoonfuls into greased, floured pans and bake.

Mrs. J. C. Barber, Dothan, Ala.

Ginger Cookies

1½ cups brown sugar
½ cup butter
½ cup crisco or lard
3 eggs
2½ cups flour
1 teaspoon soda
1½ tablespoons hot water
1 tablespoon ginger
1 teaspoon cinnamon
1 teaspoon each, cloves and allspice
1 cup nuts
1 cup raisins

Process: Cream shortening and sugar, and mix in order given. Drop mixture 2 inches apart with teaspoon, into a floured biscuit pan.

Mrs. S. O. Williams, Dothan, Ala.

Ginger Cookies

My Daughter, Helen Bashinsky Case's Recipe.

2 cups Alaga syrup
¾ cup butter
1 tablespoon ginger
1 tablespoon cinnamon
1 teaspoon cloves
1 tablespoon soda
2 tablespoons hot water
Flour

Process: Mix first five ingredients and let boil. When cool, add soda dissolved in water, and flour to make consistency of cookie dough. Roll thin, cut, and bake in quick oven.

Elizabeth B. Bashinsky, Troy, Ala.

Ginger Cookies

2 oz. butter
2 oz. sugar
2 oz. treacle
6 oz. flour
1 rounding teaspoon ginger
⅛ teaspoon cinnamon
½ teaspoon soda
½ teaspoon salt
¼ oz. chopped, candied peel

Process: Put flour into bowl with butter and flake it. Add sugar, spices, treacle, and salt. Mix thoroughly; add soda dissolved in a little warm water. If dough is too stiff, add more water, or more flour if not stiff enough. Roll thin, cut, and bake in moderate oven, about 20 minutes. This quantity makes about 28 cookies.

Mary Robinson, Mollington, England.

Old Fashioned Ginger Cookies

½ cup butter
1 cup molasses
1 teaspoon soda in
1 tablespon cold water
1 egg
1 tablespoon vinegar
¼ teaspoon cinnamon
1 teaspoon ginger

Process: Mix ingredients in order given; add flour to make a moderately stiff dough. Roll thin, cut, and bake on greased tin, in quick oven.

Miss Ora Wood, Oneonta, Ala.

Molasses Cookies

1 cup shortening
1 cup white or brown sugar
1 cup dark molasses
1 egg
5 cups flour (about)
3 teaspoons Royal B. Powder
1 cup sour milk
1 teaspoon cloves
1 teaspoon ginger
1 teaspoon cinnamon

Process: Mix in order given. Cut round or into squares. Bake in quick oven.

Mrs. H. A. Frost, Montgomery, Ala.

Oatmeal Cookies

1 cup sugar
½ cup butter
1 egg
1 cup oatmeal
1 cup flour
3 tablespoons buttermilk
⅓ teaspoon soda
½ teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
½ cup raisins
½ cup nuts

Process: Mix flour, oatmeal, and spices; cream butter and sugar, and mix in order given. Drop upon greased paper and bake quickly. Will make 44 cookies.

Mrs. Stuart McKenzie, Montgomery, Ala.

Oatmeal Cookies

1 cup sugar
½ cup butter
1 cup oatmeal
2 cups flour
1 teaspoon Royal B. Powder
1 cup water
1 cup chopped raisins
1 cup chopped nuts

Process: Mix in order given, after sifting flour with baking powder. Drop into buttered pans in very small cakes.

Mrs. W. T. Farley, Tuscumbia, Ala.

Oatmeal Cookies

1 cup butter
1½ cups sugar
2 cups oatmeal
1 teaspoon soda
1 cup buttermilk
½ teaspoon Royal B. Powder in 2 cups flour
2 tablespoons cinnamon
1 cup nuts
1 cup raisins

Process: Mix in order given. Add little flour if too soft. Drop into buttered pans and bake.

Mrs. T. F. Huey, Anniston, Ala.

Sugar Cookies

1 cup sugar
½ cup butter
¼ cup milk
1 egg
1 teaspoon Royal B. Powder
Flour
½ teaspoon Sauer's Lemon or Vanilla

Process: Cream butter and sugar, add egg well beaten, milk, flavoring, and 1 cup of flour sifted three times with baking powder. Add more flour to make dough sufficiently stiff. Roll thin, cut into shapes, place a raisin, date, or nut in center of each, sprinkle little sugar over them and bake 10 to 15 minutes.

Mrs. C. H. Case, Philadelphia, Pa.

Ginger Cakes

My Mother, Clara B. Allen's, Recipe

1 cup butter or lard
1 cup sugar
1 cup molasses
1 egg and 1 yolk
1 tablespoon soda
1 teaspoon Royal B. Powder
1 heaping tablespoon ginger
1 teaspoon cinnamon
2 tablespoons buttermilk
Flour

Process: Mix in order given. Sift cup flour with all dry ingredients, except soda. Dissolve soda in buttermilk. Add enough flour to make stiff dough. Roll, cut into shapes, prick with fork, glaze with white of egg, and bake.

Mrs. James Stalkup, Winfield, Ala.

Ginger Bread

1 cup butter
1 cup sugar
1 cup molasses
3 eggs
4 cups flour
2 teaspoons soda
1 cup boiling water
2 tablespoons ginger
1 teaspoon cloves
1 teaspoon allspice

Process: Sift together three times all dry ingredients. Cream butter and sugar, add half the molasses, eggs well beaten, flour, and spices. Mix thoroughly and add boiling water, the soda dissolved in remaining half of molasses. Pour into buttered pans and put quickly into oven. Bake about 20 minutes and serve with hard or hot liquid sauce.

Mrs. J. H. Phillips, Birmingham, Ala.

Ginger Bread

1 scant cup butter
1 cup brown sugar
1 cup black molasses
3 cups sifted flour
3 eggs, not separated
1 teaspoon ginger
1 teaspoon cinnamon
Pinch of salt
2 teaspoons soda in
1 cup buttermilk

Process: Beat eggs; cream butter and sugar; add eggs and other ingredients, beating thoroughly. Dissolve soda in buttermilk and add. Bake in moderate oven. Delicious served with hot sauce.

Mrs. P. H. Boissean, Danville, Va.

Ginger Bread

1 cup sugar
½ cup butter
1 cup molasses
3 cups flour
2 teaspoons soda
1 cup boiling water
2 teaspoons allspice
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon cloves
2 eggs

Process: Sift together three times all dry ingredients, except soda. Dissolve soda in boiling water or in buttermilk. Mix in order given.

Miss Winfield McIntyre, Tuscumbia, Ala.

Ginger Bread

¼ cup butter
¼ cup sugar
½ cup molasses
1 teaspoon ginger
1 teaspoon soda in
½ cup boiling water
1¼ cups flour
1 egg

Sauce

White 1 egg
1 cup sugar
1 large apple, grated
1 teaspoon Sauer's Vanilla

Process: Beat white until very stiff, add other ingredients, beat 10 minutes, and serve with hot ginger bread.

Mrs. C. A. Jackson, Needham, Ala.

Snappy Ginger Snaps

1 cup sugar
1 cup butter or lard
1 cup Alaga syrup
1 egg, unbeaten
1 tablespoon soda in
½ cup boiling water
1 tablespoon ginger
Flour

Process: Dissolve soda and ginger in boiling water. Mix in order given; add flour to make soft dough; roll very thin and bake in quick oven.

Mrs. W. P. Cowden, Oneonta, Ala.

Fairy Ginger Bread

1 cup butter
2 cups sugar
½ cup sweet milk
1 teaspoon ginger
5 cups flour
1 teaspoon nutmeg
2 eggs
½ teaspoon soda

Mrs. A. D. Root, Crete, Neb.

Hermits No. 1

My Daughter, Helen Bashinsky Case's Recipe

1½ cups sugar
1 cup butter
Yolks 3 eggs
½ cup sour milk
1 teaspoon soda
4½ cups sifted flour
1½ teaspoons cinnamon
½ teaspoon cloves
Whites 3 eggs, beaten stiff
2 cups chopped nuts
1 pound raisins

Process: Sift together all dry ingredients. Mix in order given. Drop by teaspoonfuls on buttered paper and cook in moderate oven. Allow plenty space between each hermit.

Elizabeth B. Bashinsky, Troy, Ala.

Hermits

1½ cups brown sugar
1 cup butter
2 eggs
½ cup sour milk
1 teaspoon cinnamon
1 cup raisins
½ cup nuts
2½ cups flour (about)
½ teaspoon each soda, cloves, and nutmeg

Process: Mix as in Hermits No. 1 using sufficient flour to make a batter that will drop from spoon. Bake 10 or 15 minutes in moderate oven.

Mrs. Stuart McKenzie, Montgomery, Ala.

Hermits or Rocks

1 cup butter
1½ cups brown sugar
3 eggs, not separated
3 cups flour
1 teaspoon soda with
2 tablespoons hot water
2 teaspoons cinnamon
½ lb. English walnuts
1 pound raisins

Drop from spoon into buttered pans and bake.

Mrs. Julius Jaffe, Birmingham, Ala.

Oatmeal Rocks

1 cup sugar
⅓ cup butter
2 eggs, well beaten
2½ cups raw oatmeal
2½ cups flour
1 teaspoon soda in
2 tablespoons buttermilk
½ teaspoon allspice
1 teaspoon cinnamon
1 lb. seeded raisins
1 cup chopped English walnuts

Process: Mix in order given and drop by spoonfuls into greased pan. They should look rough like rocks.

Mrs. D. L. Vaughn, Sewanee, Tenn.

Hermits or Rocks

1 cup butter
1½ cups sugar
2½ cups flour
3 eggs, not separated
Pinch salt
1 teaspoon soda
½ cup citron
1 teaspoon cinnamon
1 cup nuts
1 cup currants
1½ cups raisins
1 teaspoon Sauer's Vanilla

Process: Mix well and drop by tablespoonfuls into well greased pan. Allow plenty space between each rock.

Mrs. W. V. Newsom, Ocala, Fla.

Jam Cakes

My Daughter, Helen Bashinsky Case's Recipe.

1 cup brown sugar
½ cup butter
1 cup blackberry jam
Yolks 3 eggs, well beaten
1 teaspoon cinnamon
¼ teaspoon allspice
½ teaspoon nutmeg
¼ teaspoon cloves
2 cups flour
1 teaspoon soda with
3 tablespoons buttermilk
Whites 3 eggs, well beaten

Process: Cream butter and sugar. Sift flour and spices together three times. Mix in order given. Bake in small jam pans or muffin rings, in quick oven, or it may be baked in stove pans.

Elizabeth B. Bashinsky, Troy, Ala.

Nut and Date Kisses

Whites 4 eggs
2 cups sugar
1 lb. Dromedary dates
1 lb. pecans

Process: Beat whites of eggs as stiff as possible; add sugar gradually and continue to beat. Add dates and pecans, cut fine. Drop by spoonfuls upon oiled paper and cook in very slow oven.

Mrs. S. Roman, Montgomery, Ala.

Dromedary Date Kisses

Whites 4 eggs
3 cups powdered sugar
1 lb. dates, cut fine
½ lb. almonds, cut fine

Process: Beat whites of eggs as stiff as possible. Mix and bake as in Nut and Date Kisses.

Mrs. Emil Weil, Montgomery, Ala.

Pecan Kisses

Whites 5 eggs
10 tablespoons sugar
1 cup chopped nuts
½ teaspoon vinegar

Process: Beat whites of eggs, add sugar and beat for 30 minutes. Add other ingredients. Flavor with Sauer's Vanilla. Bake as above.

Mrs. R. Herzfield, Alexander City, Ala.

Lepcoons

½ cup snowdrift
1 cup brown sugar
1 cup Alaga syrup
Yolks 2 eggs, well beaten
2 teaspoons cinnamon
2 teaspoons spice
½ teaspoon cloves
1 rounded qt. sifted flour
2 teaspoons Royal B. Powder
½ cup sour milk
½ teaspoon soda
¼ lb. citron
½ lb. nuts
¼ teaspoon salt
Sauer's Lemon, Vanilla and Almond Extract

Process: Use 1 cup flour with citron and nuts. Sift flour and baking powder together three times. Mix ingredients in order given. Dissolve soda in milk. Drop batter in pieces the size of walnuts into floured pans. Lift out with spatula or batter cake turner, as they are very soft when first baked. Ice with plain icing.

Mrs. E. A. Graham, Montgomery, Ala.

Macaroons

½ lb. sugar, ½ lb. blanched almonds, whites 3 eggs

Process: Beat whites stiff, add sugar and beat. Pour into double boiler and stir constantly until quite thick (about 15 minutes); add ground almonds and a little grated lemon peel; form into small biscuits and bake on a buttered tin or on a buttered paper, in moderate oven, until a light brown.

Mrs. E. B. Cade, Washington, Ga.

Cocoanut Macaroons

10 oz. castor sugar, Whites 3 eggs, Cocoanut

Process: Whip whites until stiff, add sugar and beat well. Add sufficient cocoanut to make a thick paste. Drop in rough heaps upon a well oiled baking tin and bake in moderate oven about 30 minutes.

Miss Mary Robinson, Mollington, England.

Fruit Macaroons

1 cup sugar
2 tablespoons butter
Pinch salt
1 teaspoon Sauer's Vanilla
2 eggs, not separated
1¼ cups bran
1¼ cups oatmeal with
1 teaspoon Royal B. Powder
1 cup Dromedary dates
1 cup pecans

Process: Mix in order given, as for cake. Drop by teaspoonfuls into greased pan and bake in moderate oven. Will make 75 macaroons.

Mrs. Lee Betty, Montgomery, Ala.

Walnut Macaroons

Whites 8 eggs
4 tablespoons powdered sugar
3 tablespoons granulated sugar
3 tablespoons flour
2 cups English walnut meats

Process: Sift together 3 times the dry materials and add to stiffly beaten whites. Fold in the nuts and bake immediately on greased paper, in quick oven.

Mrs. E. Weil, Montgomery, Ala.

Marguerites

My Daughter, Helen Bashinsky Case's Recipe

Whites 2 eggs (beaten stiff)
2 cups sugar
3 tablespoons flour with
1 teaspoon Royal B. Powder
1 cup finely chopped, blanched walnuts or hickory nuts

Process: Mix in order given. Spread carefully on crackers (snow flakes) and brown delicately in oven.

Elizabeth B. Bashinsky, Troy, Ala.

Maple Drop Cakes

½ cup butter
2 cups maple syrup
½ cup milk
2 eggs, well beaten
3 teaspoons Royal B. Powder
Flour

Process: Mix in order given. Sift baking powder with 1 cup of the flour, then add sufficient flour to make soft batter.

Miss Susie Segars, Troy, Ala.

Mince Meat Cookies

2 cups sugar
1 cup butter or crisco
2 eggs (not separated)
2 teaspoons Royal B. Powder
Flour
Sauer's Vanilla or Lemon
1 cup mince meat

Process: Mix in order given, using sufficient flour to make stiff dough. Roll thin, cut, and bake.

Aline Sacks, Troy, Ala.

Muffin Cakes

½ cup butter
1 cup sifted sugar
2 eggs (separated)
2 cups sifted flour
2 teaspoons Royal B. Powder
½ cup milk

Process: Beat yolks until very light, gradually adding half the sugar. Cream butter and add remainder of sugar. Cream mixtures together. Sift flour with baking powder three times and add alternately by tablespoonfuls with milk. Add well beaten whites and 1 teaspoon Sauer's Lemon Extract. Put into buttered muffin pans. Bake in moderate oven.

Helen Dent, Montgomery, Ala.

Nut Bars

3 eggs, separated
1½ cups flour
2 cups sugar
Pinch of salt
2 teaspoons Royal B. Powder
1 cup Dromedary Dates
1 cup nut meats

Process: Mix and sift dry ingredients. Beat yolks until very light, gradually add dry ingredients and continue beating. Add stiffly beaten whites. Put into well buttered, shallow tins and bake about half hour. While hot, cut into strips size of lady fingers and dust with powdered sugar. Fine for afternoon tea.

Mrs. E. F. Oates, Pittsburgh, Pa.

Queen's Cakes

½ lb. flour
6 oz. butter
½ lb. sugar
4 eggs
2 teaspoons Royal Baking Powder

Process: Melt butter until it becomes like oil. Beat eggs until very light, gradually adding sugar. Sift flour with baking powder three times and sift gradually into batter, alternating with butter oil. The mixture should be fairly moist and it may be necessary to add a little milk. Grease small tins, put a teaspoonful into each and bake.

Mrs. William Robinson, Weaverham, England.

Ammonia Tea Cakes

5 eggs, separated
1 lb. sugar
1 cup butter
1 tablespoon ammonia crystals
2 pounds flour

Process: Cream butter and sugar, add yolks well beaten, flour, whites beaten stiff, and the ammonia crystals dissolved in a little water. Roll thin and bake quickly.

Mrs. Xavier Haynie, Gallatin, Tenn.

Tea Cake No. 1

3 eggs
1 cup sugar
1 cup butter
2 teaspoons Royal B. Powder
Flour (about 3 cups)
Sauer's Vanilla

Process: Sift baking powder with 1 cup flour. Mix ingredients in order given. Use enough additional flour to make dough of right consistency.

Mrs. Verner Ordway, Anniston, Ala.

Tea Cakes

3 eggs
11 heaping tablespoons brown sugar
1 tablespoon lard
1 quart flour
1 teaspoon soda
2 teaspoons cream of tartar
Pinch salt
Flavor with nutmeg

Mrs. Garland Daniel, Greensboro, N. C.

Tea Cakes

1 cup sugar
1 egg
2 tablespoons soft butter
1 tablespoon lard
1 salt spoon salt
2 cups sifted flour
1 heaping teaspoon Royal B. P.
1 cup sweet milk
1 teaspoon Sauer's Vanilla or Almond

Add raisins or citron, if desired, and more flour, if needed.

Mrs. M. T. Scott, ex-Pres. General D. A. R., Bloomington, Ill.

Tea Cakes

3 eggs
1½ cups sugar
1 cup butter
4 tablespoons buttermilk
1 teaspoon soda
Flour

Mix as Tea Cakes No. 1.

Mrs. Stuart McKenzie, Montgomery, Ala.

My Mother, Evalina Dulaney Bachman's Tea Cakes

3 eggs and
Yolks 2 eggs
3 cups brown sugar
1 cup butter or lard
½ cup sweet milk
1 teaspoon soda in
1 tablespoon boiling water
Flour

Process: Mix in order given. Season to taste. Butter or lard, may be used, or a half cup of each. Use sufficient flour to make consistency of soft dough. Cut with old fashioned cutter with points.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Boston Tea Cakes

1 cup butter
½ cup sugar
3 eggs
3½ cups flour
1 teaspoon Royal B. Powder
½ cup cold water
1 teaspoon soda in
½ cup hot water
½ teaspoon cloves
1 teaspoon cinnamon
1 nutmeg
1 cup walnuts, chopped
1 lb. raisins, seeded and chopped

Process: Sift flour with baking powder and spices and mix in order given. Drop by teaspoonfuls into greased pan and bake in quick oven.

Mrs. Alice M. Wiley, Wellesley Hills, Mass.

Tea Biscuits or Cakes—an English Recipe

3 cups flour
2 cups sugar
1 cup butter
2 eggs
3 teaspoons cinnamon
2 cups raisins
1 cup nuts
½ teaspoon soda

Process: Cream butter and sugar; add eggs, flour sifted with cinnamon, raisins, nuts, and last, the soda dissolved in a little hot water. Cook in muffin rings. This recipe will make 36 cakes.

Mrs. E. L. Huey, Pres. Ala. Div. U. D. C., Bessemer, Ala.

Tea Cakes

4 eggs (not separated)
2 cups sugar
1 cup butter
1 quart flour
2 teaspoons Royal B. Powder
1 tablespoon sweet milk
Sauer's Lemon, Vanilla, or Almond

Use as little flour as possible.

Mrs. John Weedon, Florence, Ala.

Tea Cakes

My Mother, Mrs. Eliza Jenkin's Recipe

4 eggs
1 cup butter
2½ cups sugar
½ cup sweet milk
1 teaspoon soda
6 cups flour
Flavor with nutmeg

Mrs. Frank Chenault, Castalian Springs, Tenn.

Tea Cakes

½ cup butter
½ cup sugar
Pinch salt
1 egg
1 cup flour
Sauer's Lemon or Vanilla

Process: Mix into as soft dough as you can handle. Let stand in refrigerator an hour or two, or all day. Roll very thin, cut, and put into pan with a spatula or bread knife, and bake quickly.

Olive Wiley Gardner, Montgomery, Ala.

Dutch Tea Cakes

4 cups sugar
2 cups butter
1 teaspoon Sauer's Vanilla
4 eggs, separated
2 cups milk
1 teaspoon soda

Process: Mix in order given. Add sufficient flour to make a very stiff batter. Drop from teaspoon into buttered tins, sprinkle with sugar and a little cinnamon, and bake.

Mrs. A. G. Storey, Talladega, Ala.

Nut Tea Cakes

1 cup light brown sugar
½ cup butter or cottolene
Whites 2 eggs, yolk 1 egg
½ cup sweet milk
2 cups flour
2 teaspoons Royal B. Powder
2 cups rolled nuts—black walnuts preferred

Process: Sift baking powder with flour. Beat whites and yolk together and mix in order given.

Mrs. W. W. Barnett, Dothan, Ala.

Wafers

4 oz. butter
4 oz. sugar
8 oz. flour
½ cup sweet milk
1 teaspoon Sauer's Vanilla
1 egg

Process: Melt butter in milk; stir together sugar, flour, and egg; add gradually milk and butter, vanilla, and pinch salt. Put a spoonful of batter into hot wafer irons; when brown, roll on a stick.

Mrs. P. W. Boykin, Alexander City, Ala.

Sweet Wafers

1 cup sugar
1 tablespoon butter
1 pint flour
3 eggs

Process: Mix in order given. Add milk and water in equal quantities, until batter is thin enough to pour. Bake quickly in wafer irons and roll.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

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Made from Cream of Tartar, derived from grapes.

Directions for Making Cakes

Cut white or light brown papers to fit bottom of pan. Brush the top paper, sides and stem of pan with melted, unsalted butter, using a brush kept for that purpose. Have all ingredients cold. Sift flour and measure by spoonfuls into cup, then sift three times with ⅛ teaspoon salt and Royal Baking Powder. Use unsalted butter, or wash all salt from butter and work out all water. Then measure butter, and cream with a wooden whip until very light and creamy, gradually add sugar and beat for 10 minutes. Add flour and milk alternately in about three portions, beginning with the flour and sifting it into batter. Few recipes specify salt, but a small quantity improves the flavor of all cakes. Mix well and add flavorings. It is well to combine extracts, using two or three different kinds. I especially recommend Sauer's Vanilla and Orange which give a delicate, delightful flavor. Add whites beaten very stiff and dry; fold them in carefully and beat very little after they are added.

Frequently cake makers reserve one cup of the flour, with which baking powder is sifted three times and sift it into the batter just before whites are added. Personally I prefer this method, but many noted cake makers advise sifting baking powder with all the flour and adding alternately with milk.

In making Whole Egg or Pound Cakes, cream butter and sugar until very light; add yolks, beaten until they are thick, creamy, and lemon colored and then proceed as in mixing White Cakes.

When 8, or more eggs are used, cake makers often cream half the sugar with the butter, and beat remaining half with yolks until very light and thick, and then combine the two mixtures and proceed as in mixing White Cakes.

In making Fruit Cakes, reserve a cup of flour for flouring the fruits. Sift spices and Royal Baking Powder with the remainder of flour four times and mix as in Whole Egg Cakes, adding last, the well floured fruits.

If baked in a loaf, test cake by sticking a straw through it, and if no dough adheres, it is done, or if cake rebounds when lightly pressed with finger. When done, invert pan on linen cloth or waxed paper, and let remain in pan about 20 minutes, until partially cooled.

Banana Cake

Whites 4 eggs	3 cups flour
½ cup butter	⅔ cup milk
1½ cups sugar	2 teaspoons Royal B. Powder

1 teaspoon Sauer's Vanilla

Process: Mix as white cake and bake in layers. Remove skins and strings from bananas, cut very thin lengthwise, and arrange on top of layers; cover bananas with thick layer of Icing No. 2. Cover top and sides of cake with icing and decorate top with nuts.

On second day remainder of cake may be served with whipped cream as a dessert.

Elizabeth B. Bashinsky, Troy, Ala.

Brides' Cake

My Mother, Mary Lowe Burford's Recipe.

Whites 15 eggs
1 lb. each, flour and sugar
¾ pound butter
3 teaspoons Royal B. Powder
½ teaspoon Sauer's Vanilla and Lemon

Process: Prepare large pan by sifting a little flour over bottom of pan. Cover with three or four papers cut to fit. Grease pan and top paper with melted, unsalted butter. Cream butter with half of flour until very light. Beat whites until stiff; gradually add sugar to whites and continue beating. Reserve 1 cup flour. Add to butter alternately, the remaining flour and whites. Sift the reserved flour with baking powder three times and add to batter. Add flavoring and mix.

Elizabeth B. Bashinsky, Troy, Ala.

Spice Cake

Prepare pan, use same materials and mix as in Bride's Cake. To 1½ cups of batter add 1 teaspoon cinnamon and ½ teaspoon each, spice, cloves, mace, and nutmeg. Mix thoroughly. Put spiced batter almost an inch deep into bottom of pan; put in the white batter. Drop a teaspoon spiced batter here and there over top, and punch it into white batter.

Mrs. Will Jones, Dixon Springs, Tenn.

Caramel Cake

Whites 6 eggs
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
1 teaspoon cream of tartar
½ teaspoon soda
1 teaspoon Sauer's Vanilla

Process: Mix as Mrs. Mittenthal's White Cake (page 192) and bake in loaf or layers. If in layers, use a caramel filling.

Mrs. W. D. Stapler, Anniston, Ala.

"Checker Board" Cake

Use same materials as required for Ten Egg White Cake or Eight Egg Lady Baltimore Cake. Divide batter and to one-half, add 4 tablespoons melted chocolate, 1 teaspoon cinnamon, and ½ teaspoon each, cloves and spice. Bake in three layers in oblong or square pans. Into one pan put a line of white batter then a line of dark and so alternating until the opposite end of pan is reached. Into the second pan, place the line of dark batter first, then the white, until the opposite end of pan is reached. Arrange batter in third pan as in first. Put together with thick layer of icing, placing cake from second pan in center. Cover top and side with icing. When sliced, the cake will present a "checker board" appearance, dark and light squares in same slice. Attractive and good.

Cocoanut Cake

½ cup butter
1½ cups sugar
3 cups flour
1 cup water
1 teaspoon Sauer's Vanilla.
Whites 4 eggs.
3 rounding teaspoons Royal Baking Powder

Process: Cream butter and sugar and add 2 cups of flour, water, vanilla, and stiffly beaten whites. Next add 1 cup flour sifted several times with baking powder. Bake in layers and put together with Cocoanut Filling.

Mrs. E. J. Holt, Smithfield, N. C.

Daisy Cake

Whites 5 eggs
½ cup butter
1⅓ cups sugar
3 teaspoons Royal B. Powder
2¾ cups sifted flour
1 cup milk, ¼ teaspoon salt

See directions for making white cakes.

Elizabeth B. Bashinsky, Troy, Ala.

Hickory Nut Cake

1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
3 level teaspoons Royal B. P.
Whites 7 eggs
Sauer's Vanilla and Orange

Process: Mix as white cakes, pour into pan, scatter 1 cup of hickory nuts over top and bake.

Elizabeth B. Bashinsky, Troy, Ala.

Ice Cream Cake

Whites 7 eggs
2 cups sugar
¾ cup butter
1 cup sweet milk
2 cups flour
1 cup cornstarch
2 teaspoons Royal B. Powder
Sauer's Lemon and Vanilla

Nellie Matthews, Camden, Ala.

Lady Baltimore Cake No. 1

Whites 8 eggs
½ pound butter
1 pound sugar
1 pound flour
1 cup skimmed milk
3 teaspoons Royal B. Powder
½ teaspoon Sauer's Almond

Mix as in white cakes. Bake in layers and use following filling:

Whites 4 eggs, well beaten
3 cups sugar
1 cup water
1 teaspoon Sauer's Vanilla
½ teaspoon cream of tartar
2 cups each, raisins and nuts

Process: Boil sugar and water until it threads. Pour over whites, beating constantly; add cream of tartar and flavoring and continue beating until proper consistency. Add chopped fruits and spread between layers. Reserve a part of plain icing for top and sides and decorate top with whole raisins, half nuts, and crystallized cherries.

Mrs. W. B. Nelson, Montgomery, Ala.

Lady Baltimore Cake No. 2

Whites 6 eggs
1 cup butter
2 cups sugar
3½ cups flour
1 cup sweet milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Rose Water

Process: Mix as in white cakes. Bake in layers. Use same filling as in Baltimore Cake No. 1, except use whites of 3 eggs and 1 cup each, chopped raisins and nuts, and 5 figs cut into strips.

Mrs. M. A. Stevenson, Jacksonville, Ala.

Lady Orange Cake

Whites 6 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
3 cups sifted flour
2 teaspoons Royal B. Powder

Process: Cream butter, add 1 cup of flour and beat well. Add half of milk and gradually add the remaining flour. Beat whites until stiff, add sugar and continue beating. Mix whites with butter and flour, add remainder of milk, Sauer's Orange or Lemon, then the baking powder, and stir as little as possible. Put together with boiled icing and sprinkle raisins and English walnuts over each layer.

Mrs. W. A. Thomas, Statesville, N. C.

Lane Cake (Layers)

Whites 8 eggs
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Lane Cake Filling

Yolks 8 eggs
½ cup butter
¾ cup sugar
1 teaspoon corn-starch
1 cup raisins
1 cup English walnuts
1 wineglass brandy or sherry
1 teaspoon Sauer's Vanilla

Process: Cream butter, sugar, and cornstarch; add yolks, raisins, and nuts and cook until very thick. Remove from stove, add flavorings and spread on cake, when cool.

Mrs. J. D. Murphree, Troy, Ala.

Lane Cake (Layers)

Whites 7 eggs
2 cups sugar
⅔ cup butter
3 cups flour
½ cup sweet milk or water
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Lane Cake Filling

Yolks 7 eggs
1 cup sugar
½ cup butter
1 teaspoon Sauer's Vanilla
1 cup chopped raisins
1 cup nuts
1 cup grated cocoanut
Wine glass whiskey or wine

Process: Cream butter and sugar, add yolks well beaten and cook until quite thick. Remove from stove and while hot, add other ingredients.

Mrs. J. H. Henderson, Alexander City, Ala.

Marshmallow Cake

Whites 12 eggs
1 cup butter
3 cups sugar
5 cups flour
1 cup sweet milk
½ cup water
3 teaspoons Royal B. Powder
1 teaspoon Sauer's Lemon
Pinch of salt

This recipe makes four large or five medium layers. Put together with Marshmallow Filling.

Mrs. G. W. Eichlenberger, Anniston, Ala.

Rose Loaf Cake

Whites 12 eggs
1½ cups butter
4 cups sugar
7 cups flour
2 cups milk
6 level teaspoons R. B. Powder
1 teaspoon Sauer's Rose Water
1 teaspoon Sauer's R. Coloring

Mrs. Mollie Fannin, Banks, Ala.

Silver Cake

Whites 9 eggs
1 cup butter
2⅓ cups sugar
1 cup sweet milk
2 heaping teaspoons Royal B. Powder in 4½ cups flour

Mix as white cakes and bake in loaf or layers.

Mrs. J. C. Rowe, Talladega, Ala.

Silver Cake (Layers)

Whites 6 eggs
½ cup butter
2 cups sugar
3 cups flour
1 cup milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Lemon

Miss S. Mitchell, Livingston, Ala.

Silver Cake

Whites 6 eggs
1 cup sweet milk
2 cups sugar
⅔ cup butter
4 cups sifted flour
2 teaspoons Royal B. Powder

Process: Cream butter, add sugar, and cream until light and fluffy. Add ½ teaspoon Sauer's Lemon. Sift flour, measure, and sift three times with baking powder. Add flour and milk alternately, beat well and lightly fold in the stiffly beaten whites.

(Mrs. H. M.) Katheryn McMillian Palmer, Eutaw, Ala.

Silver Cake

Whites 15 eggs
1 lb. sugar
¾ lb. flour
½ lb. butter
½ cup cold water
Sauer's Rose Water

Process: Cream butter and half the sugar until very light. Divide whites and beat in two bowls; after becoming very stiff, add remainder of sugar to one bowl of beaten whites, beating constantly; add this to the creamed butter and sugar. Sift flour several times with 2 teaspoons Royal Baking Powder and add alternately with remainder of whites. Be sure that whites are well mixed each time before adding more flour. Add water and rose water.

Mrs. E. W. Starke, Perote, Ala.

Silver Cake

Whites 16 eggs
1 pound flour
1 pound sugar
¾ pound white butter
2 level teaspoons Royal Baking Powder
½ teaspoon Sauer's Almond

Process: Cream butter and sugar until very light. Sift flour, measure, sift six times with baking powder and add alternately with stiffly beaten whites. Add almond.

(Mrs. O. H.) Mollie Bizzell McMillian, Eutaw, Ala.

Snow Cake

Whites 5 eggs (unbeaten)
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Cream butter and sugar until very light; add singly the unbeaten whites and beat thoroughly after each. Sift flour and baking powder four times and add, (sifting into batter) alternately with milk. Add flavoring. Bake in long pan and cut to make two layers. Put together with

Snow Cake Filling

1 cup sugar
½ cup milk
2 tablespoons melted butter
1 teaspoon Sauer's Vanilla

Process: Mix sugar and milk and stir until it boils; add melted butter and cook until thick. Flavor.

Mrs. Rachel Lyons, Chicago, Ill.

White Pound Cake

Whites 16 eggs
1 pound flour
1 pound sugar
⅞ pound butter
2 scant teaspoons cream tartar
1 scant teaspoon soda

Process: Sift flour 5 times. Cream butter with half of sugar. Beat whites until stiff, add remaining sugar and beat a few minutes. Sift flour gradually into butter, beating constantly; add soda, fold in the whites. Add cream of tartar and any desired flavoring.

Mrs. G. F. Park, Alexander City, Ala.

White Cake

My Mother, Sallie Wright Young's Recipe.

Whites 12 eggs
3 cups sugar
5 cups flour
1 cup butter
1 cup sweet milk
2 teaspoons Royal B. Powder
Sauer's Flavoring

Mrs. Sam High, Ashville, Ala.

Grandma's White Cake

Whites 12 eggs
3 cups sugar
1 cup butter
1½ cups sweet milk
5 cups sifted flour
1 teaspoon soda
2 teaspoons cream tartar
Sauer's Lemon

Process: Sift flour with soda and cream of tartar. Mix as in white cakes. Bake in loaf or layers.

Mrs. B. C. Hunter, Livingston, Ala.

Ten Egg White Cake

Whites 10 eggs
1 cup butter
2 cups sugar
¼ teaspoon salt
4 cups flour
1 cup milk
3 teaspoons Royal B. Powder
1 teaspoon Sauer's Rose Water

Follow directions for mixing white cakes.

Elizabeth B. Bashinsky, Troy, Ala.

White Cake

Whites 8 eggs
1 cup butter
2 cups sugar
1 cup sweet milk
2 heaping teaspoons Royal B. Powder in 4 cups flour

Process: Sift flour and measure 4 even cupfuls. Mix as white cake. Flavor with Sauer's Almond. Bake in layers and put together with Boston Fruit Cake or Lane Cake Filling, or any other preferred filling.

Mrs. H. C. Gilbert, Florence, Ala.

White Cake

Whites 8 eggs
½ pound butter
1 pound sugar
1 pound flour
2 teaspoons Royal B. Powder
1 cup milk

Process: Reserve ½ cup of flour. Cream butter with remaining flour. Beat whites to a stiff froth and gradually add sugar. Add whites and sugar to butter mixture and then add milk. Add the ½ cup flour previously sifted with baking powder. Flavor to taste. Bake in loaf or layers.

Mrs. Garland Daniel, Greensboro, N. C.

Mrs. Marshall's White Cake

Whites 14 eggs
½ pound butter
1 pound sugar
1 cup milk
1 pound flour
½ teaspoon soda
1 teaspoon cream of tartar
Sauer's Almond and Vanilla

Process: Cream soda with butter; sift cream of tartar with flour. Follow directions for mixing white cakes.

White Cake

Whites 12 eggs
1 cup butter
3 cups sugar
4 cups flour
1 cup sweet milk
2 teaspoons soda and
4 teaspoons cream of tartar or
4 teaspoons Royal B. Powder
Juice of 1 lemon

Mrs. H. A. Boyd, Warrenton, N. C.

White Cake

1 cup butter
2 cups sugar
3½ cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk
Whites 8 eggs

Process: Mix as white cakes. Flavor with Sauer's Vanilla. Bake in 3 layers. Color one layer pink with fruit coloring, if desired.

Mrs. E. L. Thornton, Alexander City, Ala.

White Cake

Whites 8 eggs
1 cup butter
2 cups sugar
1 cup milk
3½ cups flour
Pinch of soda
2 teaspoons Royal B. Powder
Sauer's Rose Water

Process: Sift baking powder and soda with flour four times. Mix as white cakes and bake in loaf or layers.

Mrs. Sam Mittenthal, Troy, Ala.

Excellent White Cake

Whites 7 eggs
1¾ cups sugar
1 cup butter
3 cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk
1 teaspoon Sauer's Extract

Mrs. John O. Dabney, Florence, Ala.

White Layer or Loaf Cake

Whites 6 eggs
1 cup butter
2 cups sugar
3 cups flour
¾ cup sweet milk
2 rounding teaspoons Royal B. Powder
Sauer's Vanilla and Lemon Extract

Mrs. Joe McLendon, Dadeville, Ala.

White Cake

Whites 6 eggs
¾ cup butter
1½ cups sugar
3 cups flour
⅔ cup water
3 teaspoons Royal B. Powder

Process: Cream sugar and butter together, add whites unbeaten; mix smooth; add flour and water in two portions, mixing quickly, but well; add 1 teaspoon Sauer's Vanilla and last, sift in the baking powder. Mix well, bake in 3 layers in rather quick oven. Turn out, cool, and put together with Chocolate Filling No. 2.

Mrs. S. R. Dull, Atlanta, Ga.

White Layer Cake

1 cup butter
2 cups sugar
2½ cups flour
1 cup cold water
2 teaspoons Royal B. Powder
Whites 5 eggs

Process: Cream butter and sugar, add 1 teaspoon Sauer's Vanilla and water. Mix well and add flour sifted with baking powder. Beat 10 minutes and add well beaten whites. This may be baked in a loaf, in layers, or in sheets for blocking.

Mrs. R. V. Brawley, Statesville, N. C.

White Cake

1½ cups sugar
¾ cup butter
3½ cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk
Whites 6 eggs

Process: Mix as in white cakes. Reserve ½ cup of the flour sifted 3 times with baking powder and add last. Flavor with 1½ teaspoons Sauer's Lemon Extract.

Mrs. Chas. Chenault, Richmond, Mo.

Inexpensive White Cake

Whites 3 eggs
½ cup butter
1½ cups sugar
3 cups flour
1 cup sweet milk
4 teaspoons Royal B. Powder
1 teaspoon Sauer's Lemon
¼ teaspoon salt

Process: Cream butter and sugar; add alternately the milk and dry ingredients; beat well and add extract and whites. Bake in layers or in one pan and cut in half.

Mrs. S. G. Lang, Sandersville, Ga.

Vanity Cake

Whites 6 eggs
½ cup butter
1½ cups sugar
½ cup sweet milk
1½ cups flour
½ cup cornstarch
1 teaspoon Royal B. Powder
Sauer's Vanilla and Orange

Mix as white cakes and bake in loaf or layers.

Mrs. Jas. F. Green, Anniston, Ala.

WHITE FRUIT CAKES.

White Almond Cake

Whites 12 eggs
3 cups sugar
1 pound butter
4½ cups flour
1 cup milk
2 teaspoons Royal B. Powder
½ pound blanched almonds
1 teaspoon Sauer's Almond

Process: Cut almonds into small pieces and flour. Follow directions for mixing white cakes. Add almonds last.

Mrs. John H. Bankhead, Jr., Jasper, Ala.

White Fruit Cake

1½ pounds flour
1½ pounds sugar
¾ pound butter
2½ teaspoons Royal B. Powder
Whites 24 eggs
Juice 2 lemons
2 pounds citron
1 pound almonds

½ pound each, crystallized grapefruit, orange peel, and pineapple

Process: Mix as for white cake. Add fruit and nuts cut into long, thin strips and well floured. Add lemon juice and 1 teaspoon Sauer's flavoring. Steam in regular cake pan for 4 hours.

Mrs. Thos. W. Wilson, Gastonia, N. C.

Layer Fruit Cake

Whites 16 eggs
½ pound butter
1 pound sugar
1 pound flour
½ cup sweet milk (scant)
3 teaspoons cream tartar
1 scant teaspoon soda
1 teaspoon Sauer's Lemon
1 teaspoon Sauer's Vanilla
2 pounds raisins (cut in pieces)

Nut meats from 2 pounds English walnuts in shells

Half this recipe will make nice size cake.

Process: Sift together five times the flour, soda, and cream of tartar; mix as in white cake. Add floured raisins and nuts. Bake in layers and put together with cocoanut icing.

Elizabeth B. Bashinsky, Troy, Ala.

Mrs. Mary Victoria Rogan's White Fruit Cake

Whites 16 eggs
2 pounds sugar
2 pounds flour
¾ pound butter
2 pounds citron
2 pounds blanched almonds, chopped fine
2 grated cocoanuts
2 teaspoons cream of tartar
1 teaspoon soda

Wine glass brandy

White Fruit Cake

Whites 12 eggs
1 pound sugar
1 pound flour
¾ pound butter
2 teaspoons Royal B. Powder
1 cup grated cocoanut
2 pounds blanched almonds
½ lb. crystallized pineapple
½ lb. crystallized cherries
½ lb. each, pecans & Brazil nuts

Process: Mix as in plain white cake and add last, the floured fruits and nuts.

Mrs. A. H. Meriwether, Hayneville, Ala.

White Fruit Cake

Whites 12 eggs
1 pound sugar
½ pound butter
1 pound flour
2 teaspoons Royal B. Powder
2 tablespoons whiskey
1 teaspoon Sauer's Vanilla
1 teaspoon Sauer's Lemon
1 cup raisins
1 cup pecans
½ pound crystallized cherries
½ lb. almonds, cut in pieces

Mrs. Kitty Young, Gallatin, Tenn.

White Fruit Cake

Whites 12 eggs
1 pound sugar
¾ pound butter
1 pound flour
1 cup milk
2 teaspoons Royal B. Powder
1 pound citron
1 cocoanut, grated
1½ pounds blanched, chopped almonds

Mrs. Warren P. Lovett, Sandersville, Ga.

White Fruit Cake

Whites 12 eggs
1 pound sugar
1 pound flour
¾ pound white butter
1 pound each citron & almonds
2 cocoanuts, grated
1 glass light colored wine
1 teaspoon soda

(Mrs. O. H.) Mollie Bizzell McMillian, Eutaw, Ala.

White Fruit Cake

Whites 8 eggs
1 cup butter
2 cups sugar
4 cups flour
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Lemon
½ teaspoon Sauer's Almond
1 cup grated cocoanut
½ pound each, crystallized cherries, crystallized pineapple, citron, Dromedary dates, figs, English walnuts, and pecans.

Mrs. H. Sacks, Troy, Ala.

White Fruit Cake

Whites 11 eggs
1 cup butter
3 cups sugar
6 cups flour
1 cup milk
2 teaspoons Royal B. Powder
1 lb. Sultana (white) raisins
1 lb. figs, ¼ lb. citron
½ lb. each, English walnuts and almonds
1 package Dromedary Cocoanut
2 teaspoons Sauer's Lemon

Mrs. Geo. W. Lavelock, Richmond, Mo.

White Fruit Cake

1½ cups butter
2 cups sugar
3¼ cups flour
1½ cups cold water
1 heaping teaspoon Royal B. Powder
1 teaspoon Sauer's Lemon
½ grated cocoanut
Whites 3 eggs
½ pound each, blanched almonds, English walnuts, pecans, and 1 pound raisins

Process: Sift 3 cups flour with baking powder and mix in order given. Dredge fruits and nuts in ¼ cup flour and add just after stiffly beaten whites. Bake in moderate oven from 2 to 3 hours.

Mrs. J. L. Thornton, Alexander City, Ala.

Nut Cake

Whites 4 eggs
1½ cups sugar
½ cup butter
¾ cup milk or water
1 pint flour
1 rounded teaspn. R. B. Powder
1 cup nuts
1 teaspoon Sauer's Vanilla

Process: Follow directions for making white cakes and add nuts well floured. Bake in loaf about 45 minutes.

Mrs. M. Woolf, Birmingham, Ala.

WHOLE EGG CAKES—LOAF AND LAYERS.

Burnt Leather Cake and Filling

1½ cups sugar
½ cup butter
Yolks 3 eggs
1 cup water
2 cups flour
3 tablespoons caramel syrup
1 teaspoon Sauer's Vanilla
1 cup flour with
2 rounded teaspoons Royal Baking Powder
Whites 2 eggs

Process: Cream butter and sugar; add yolks well beaten, water, and flour. Beat 5 minutes and add other ingredients in order given. Bake in 2 layers in quick oven.

Filling

White 1 egg
¾ cup sugar
⅓ cup water
Caramel syrup

Process: Boil sugar and water until it spins a hair; pour into beaten white of egg and beat thoroughly. Add caramel syrup until a delicate tan color.

Caramel Syrup

Put 1 cup brown sugar into skillet on stove and stir until it melts, and then brown until it smokes. Remove and stir in ⅓ cup boiling water. Return to stove and stir until smooth. May be kept in bottle indefinitely.

Amelia R. Walters, Oakland, Cal.

Butter Cake

½ cup butter
2 cups sugar
4 eggs
3 cups sifted flour
1 cup milk
3 scant teaspoons Royal Baking Powder
Sauer's Lemon and Vanilla

Process: Cream butter and sugar, add singly unbeaten eggs, alternately with flour and milk. Sift baking powder with last cup flour and add. Flavor with 1 scant teaspoon each, lemon and vanilla.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

1 heaping tablespoon butter
¾ cup sugar
1 egg, not separated
¾ cup milk
2 cups flour
2 teaspoons Royal B. Powder
½ teaspoon Sauer's Vanilla

Process: Sift flour with baking powder three times. Then mix in order given. When baked, butter the top, sprinkle with sugar and cinnamon and keep in oven for minute or two.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

3 cups sifted flour
1 teaspoon cream tartar
½ cup butter
2 cups sugar
½ nutmeg
1 teaspoon cinnamon
2 eggs, not separated
¾ cup milk
½ teaspoon soda
1 tablespoon warm water

Process: Sift flour with cream of tartar, sugar, and nutmeg and crumb with knives into butter, as for pie crust. Take out a generous half cup of these ingredients, add cinnamon and reserve for tops. To the remainder, add eggs beaten together light, milk, and last, the soda dissolved in warm water. Put into greased pie plates (about 3 plates) sprinkle top with "crumbs," which were reserved, and bake in moderate oven.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

3 cups flour
1½ cups sugar
1 tablespoon butter
1 cup milk
2½ teaspoons Royal B. Powder
2 well beaten eggs
1 heaping teaspoon cinnamon

Process: Mix and cream first three ingredients and reserve 1 cupful of this mixture. Add other ingredients, except cinnamon, to the remaining batter and put into a greased pan. Add cinnamon to the cup of reserved mixture and spread over that in pan. Cook 25 or 30 minutes in moderate oven.

Mrs. Anita Taylor, New York, N. Y.

Coffee Spice Cake

2 eggs, separated
½ cup butter
1 cup sugar
2 cups flour
½ cup strong coffee
3 teaspoons Royal B. Powder
2 teaspoons mixed spices
⅛ teaspoon salt

Process: Mix as in Cup Cake, substituting coffee for milk. Bake in layers and put together with Mocha Filling. Double the quantity, if desired.

Mrs. G. W. Eichelberger, Anniston, Ala.

Checker Board Cake

½ cup butter
1¼ cups sugar
½ cup water
1 teaspoon Sauer's Vanilla
2½ cups sifted pastry flour
1 rounded teaspoon Royal Baking Powder
Whites 4 eggs

Process: Cream butter and sugar until very light, add vanilla, flour and water alternately, and fold in stiffly beaten whites.

Dark Part

½ cup butter
1 cup brown sugar
1 teaspoon Sauer's Vanilla
2 cups sifted pastry flour
1 rounded teaspoon Royal Baking Powder
Yolks 4 eggs, well beaten
1 oz. chocolate, melted
1 teaspoon each cloves, nutmeg, cinnamon

Process: Sift pastry flour; measure and sift three times with baking powder, and once more with spices. Cream butter and sugar, add chocolate, yolks well beaten, flour and ½ cup water alternately. Bake in three layers in square pans. Arrange batter and stack layers as in Checker Board Cake, page 186.

Mrs. J. E. Henderson, Montgomery, Ala.

One Egg Coffee Cake

1 tablespoon butter
¾ cup sugar
1 egg
1½ cups flour
1 cup milk
2 teaspoons Royal B. Powder

Bake in moderate oven 20 to 30 minutes. Sprinkle with sugar, cinnamon, and nuts.

Mrs. N. J. Greil, Montgomery, Ala.

Mrs. Cornelia Branch Stone's Confederate Cake '61-'65

1 cup flour
2 cups bolted meal
2 cups sugar
1 scant cup butter
2 teaspoons Royal B. Powder
3 eggs, separated
½ cup sweet milk

Process: Beat yolks until very light, add sugar gradually and continue beating. Add butter well creamed, meal, milk, the flour and baking powder previously sifted together 3 times, and last, the stiffly beaten whites.

Mrs. W. W. Tate's Croton Cake

6 eggs
1 pound sugar
1 cup milk
½ pound butter
1 lb. flour
2 teaspoons Royal B. Powder

Process: Mix as Mrs. Morrison's Cup Cake, page 199.

Cup Cake

1 cup butter
2 cups sugar
3 cups sifted flour
4 eggs, separated
1 cup milk
1 teaspoon Sauer's Vanilla
2 teaspoons Royal Baking Powder

Process: Reserve 1 cup of the flour. Cream butter and sugar well, add well beaten yolks, remaining flour and milk alternately; beat thoroughly. Add reserved cup of flour sifted four times with baking powder and fold in the whites beaten very stiff and dry. Flavor. Bake in loaf or layers.

Mrs. Frank Morrison, Washington, D. C.

Fairy Cake

5 eggs
1 cup butter
2 cups sugar
4 cups flour
¾ cup milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Mix as in Cup Cake. Reserve one cup flour, sift three times with baking powder and add just before folding in whites.

Mary Will Mabson, Greenville, Ala.

Feather Cake

3 eggs, separated
¼ cup butter
1 cup sugar
2 cups flour
½ cup milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Mix as in Cup Cake. Bake in small biscuit pan and serve with Sauce No. 2.

Elizabeth B. Bashinsky, Troy, Ala.

Layer Cake and Chocolate Filling

1 cup sugar
1 egg
Yolks 2 eggs
3 rounded tablespoons butter
1 cup milk
2 cups flour
2 heaping teaspoons Royal Baking Powder

Process: Beat together yolks and white of egg until very light and mix in order given. Bake in layers and put together with Plain Boiled Icing to which 4 tablespoons melted chocolate has been added.

Mrs. C. W. Cogdell, Inverness, Ala.

Pineapple Layer Cake

6 eggs, separated
Yolks 2 eggs
1 cup butter
2½ cups sugar
3½ cups flour
2 rounded teaspoons Royal Baking Powder
1 can grated pineapple

Process: Bake in layers. When cold, cover layers with Cooked Icing No. 3 and well drained, grated pineapple; use plain icing over top and sides. If desired, half of batter may be colored with Sauer's Orange Coloring.

Mrs. R. V. Turner, Montgomery, Ala.

Layer Cake

¼ lb. butter (full measure)
1¾ cups sugar
Yolks 5 eggs
3 cups sifted flour
2 heaping teaspoons Royal Baking Powder
1 cup milk
Whites 3 eggs
Sauer's Flavoring

Process: Sift flour four times and measure 3 cupfuls. Cream butter and sugar; add yolks singly and unbeaten; add 1 cup flour, milk, remainder of flour sifted three times with baking powder, and flavoring. Fold in stiffly beaten whites. Bake in 3 layers. If desired, jam, chocolate, or spice may be added to a third of batter.

Mrs. E. A. Barnett, Washington, Ga.

Never Failing Layer Cake

1 scant cup butter
2 cups sugar
2 teaspoons Royal B. Powder
3 cups flour
1 cup sweet milk
Yolks 5 eggs
Whites 3 eggs
1 teaspoon Sauer's Vanilla

Process: Use remaining whites for icing. Mix as Cup Cake.

Mrs. H. B. Moore, Gastonia, N. C.

My Favorite Layer Cake

1 cup butter
1 heaping tablespoon cottolene
2½ cups sugar
5 cups flour
2 cups milk
6 teaspoons Royal B. Powder
7 eggs, separated
Sauer's Vanilla

Process: Cream butter and cottolene with sugar until very light, using ½ cup of the milk; then mix as in Cup Cake, page 199.

Mrs. Frank Ashcraft, Monroe, N. C.

Lightning Cake

2 eggs, unbeaten
2 tablespoons melted butter
1 cup sugar
¼ teaspoon salt
1½ cups sifted flour
2 teaspoons Royal B. Powder
Sweet milk
Sauer's Vanilla

Process: Sift all dry ingredients 3 times. Put into a cup the unbeaten eggs, melted butter, and fill cup with milk. Put dry ingredients into a bowl, make a hole in the center, fill with the liquid and mix. Add flavoring and beat well. Bake in two layers and use any preferred filling.

Mrs. D. L. Kenby, Hagerstown, Md.

Marble Cake No. 1

4 eggs, separated
1 cup butter
2 cups sugar
4 cups flour
1 cup milk
2 teaspoons Royal B. Powder

Process: Use half of all materials and whites of eggs and mix as in white cake. Use remaining half of materials with yolks, and mix as in yellow cakes. To the yolk batter, add 1 teaspoon cinnamon and ½ teaspoon each, spice, cloves, and nutmeg.

Mrs. Geo. C. Evans, Sandersville, Ga.

Marble Cake

3 eggs, separated
⅔ cup butter
1 cup sugar
3 cups flour
1 cup milk
2 heaping teaspoons Royal Baking Powder
1 teaspoon each, spice and cinnamon
¼ teaspoon cloves

Process: Mix as in Marble Cake No. 1. Drop alternately light and dark parts into pan to give marble effect.

Mrs. Carl Taylor, Richmond, Mo.

"Mothershed" Cake

5 eggs, separated
1 cup butter
2 cups sugar
3½ cups flour
1 cup milk
3 teaspoons Royal B. Powder
Sauer's Lemon and Vanilla

Process: Mix as in Cup Cake. A half teaspoon soda and a scant teaspoon cream of tartar may be substituted for baking powder.

Mrs. J. H. Connell, Oxford, Ala.

Orange Cake

2 eggs and the weight of 2 eggs in flour, butter, and sugar
1 teaspoon Royal Baking Powder
Grated rind and juice of an orange

Process: Cream butter and sugar with wooden whip until well mixed. Add a little flour and mix well; break in 1 egg and mix well, more flour with baking powder, and mix; the second egg and mix; add orange juice and rind and beat until mixture is smooth. Bake in a greased pan in a quick oven, 40 minutes. When cold, cover with boiled icing and decorate with glacé orange.

Mrs. J. M. Hughes, Liverpool, England.

Orange Cake

5 eggs, separated
1 cup butter
1 cup milk
2 cups sugar
3 cups flour
2 teaspoons Royal B. Powder

Process: Cream butter and sugar until very light. Add gradually well beaten yolks. Sift flour, measure, and sift three times. Add 2 cups of this flour alternately with milk, the remaining cup flour sifted with baking powder, and ½ teaspoon each, Sauer's Orange and Vanilla. Fold in the whites. Bake in 3 layers and put together with the following filling:

1¼ lbs. Confectioner's sugar
Juice and grated rind 1 lemon
Whites 2 eggs
1 grated orange

Process: Mix in order given and beat 30 minutes. Spread over layers, top, and sides of cake.

(Mrs. J. S.) Mamie McMillian Starke, Troy, Ala.

Pound Cake No. 1

12 eggs, separated
1 pound butter
1 pound sugar
1 pound flour
1 tablespoon whiskey (optional)

Process: Cream butter, add half sugar and continue to beat until light and creamy. Beat yolks, gradually adding other half sugar and beat until very light. The success of pound cakes depends in large measure upon the thorough creaming of butter, sugar, and flour, and beating of eggs. Mix butter and yolks, add flour, and whites beaten stiff. Flavor with whiskey.

Mrs. J. P. Wood, Sr., Troy, Ala.

Pound Cake No. 2

10 eggs, separated
1 pound butter
1 pound sugar
1 pound flour

Process: Beat yolks and gradually add sugar, beating until very light. Beat butter until light and creamy and add yolks to butter. Add beaten whites and flour alternately. No flavoring.

Mrs. J. P. Wood, Jr., Troy, Ala.

Pound Cake No. 3

10 eggs, separated
¾ pound butter
1 pound sugar
1 pound flour
1 teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Reserve 1 cup of flour and cream remainder with butter until smooth and light. Beat yolks until very light, adding sugar gradually. Add yolks to butter mixture. Add extract, stiffly beaten whites, and baking powder sifted three times with the reserved flour.

Mrs. John G. White, Uniontown, Ala.

Old Fashion Pound Cake

1 pound butter
1 pound sugar
1 pound flour
12 eggs, separated
1 teaspoon cream of tartar
½ teaspoon soda

Process: Reserve ½ cup of flour and sift three times with cream of tartar and soda. Sift remaining flour four times. Beat yolks until very, very light; add sugar and continue beating. Cream butter and flour until light and add yolks. Fold in stiffly beaten whites and add 1 teaspoon Sauer's Vanilla and flour with soda and cream of tartar. Begin baking in a moderate oven and increase heat gradually as cake rises.

Mrs. J. C. Hollingsworth, Mt. Airy, N. C.

Delicious Pound Cake

8 eggs, separated
1 pound flour
¾ pound butter
1 pound sugar
Sauer's Lemon

Process: Mix as in Pound Cake No. 1 and bake about 2 hours.

Miss Ernestine Hogen, Tuscumbia, Ala.

Dainty Pound Cake

6 eggs, separated
½ pound butter
1 pound flour
1 pound sugar
1¼ cups sweet milk
2 teaspoons Royal B. Powder

Process: Sift flour three times before weighing. Mix as Cup Cake.

Mrs. S. P. Ingram, Anniston, Ala.

Ginger Pound Cake

4 eggs, separated
3 cups brown sugar
2 cups molasses
½ lb. butter
3½ cups flour
2 teaspoons Royal B. Powder
1 cup milk
1 lemon, rind and juice
2½ tablespoons each, ginger and cinnamon
1 tablespoon cloves

Process: Follow directions for mixing Whole Egg Cakes. Add whites last and bake in slow oven.

Mrs. Gustavus Werber, Washington, D. C.

Velvet Pound Cake

6 eggs, unbeaten
1 cup butter
2 cups sugar
1 pound flour
1 cup lukewarm milk
1 teaspoon Sauer's Vanilla

Process: Cream butter and sugar and beat 5 minutes. Add eggs singly and beat well after each addition. Add milk, beat, and sift in flour previously sifted four times with 1 teaspoon Royal Baking Powder. Add flavoring and beat well. Bake in layers or loaf.

Mrs. W. W. Lanier, Troy, Ala.

Spice Layer Cake

1 egg
⅓ cup shortening (Mazola)
1 cup sugar
2 cups flour
1 cup milk
4 teaspoons Royal B. Powder
3 tablespoons cocoa
1 tablespoon Sauer's Vanilla
1 teaspoon cinnamon
½ teaspoon salt

Process: Sift together all dry ingredients. Beat eggs with Dover beater and add milk, vanilla, and shortening, Mazola preferred, but do not beat Mazola. Pour the wet ingredients into the dry and mix thoroughly. Pour into 2 greased, floured pans and bake 15 or 20 minutes.

Filling

Mix 1 teaspoon butter, 1 tablespoon milk, ⅓ cup powdered sugar and ⅓ cup nuts, raisins or dates.

Miss B. Lorraine Meyer, St. Louis, Mo.

Spice Cake

3 eggs, separated
2 cups sugar
½ cup butter
2 cups flour
1 cup milk, or water
2 teaspoons Royal B. Powder
1 teaspoon each, spice, ginger, and cinnamon

Mix as for Cup Cake, except sift in spices with flour.

Mrs. E. L. Dean, Greenwood, S. C.

Spice Cake

1 egg, not separated
⅔ cup sugar
⅔ cup melted butter
⅔ cup Alaga Syrup
1 tablespoon mixed spices
1 cup milk
2½ cups flour
1 heaping teaspoon soda
1 teaspoon cream of tartar
1 tablespoon vinegar

Process: Beat egg well; add sugar, spices, syrup, and butter. Mix soda with milk and add. Add flour sifted with cream of tartar, and the vinegar. Bake in two shallow pans for 20 minutes in moderate oven.

(Mrs. A. W.) Mrs. Clara Bronson, Titusville, Pa.

Spice Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups flour
1 cup milk
2 teaspoons Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Mix as Cup Cake. Divide batter, and to half of it add 1 tablespoon each of cinnamon and nutmeg. Sift in the spices. Bake in layers. When cold, use any preferred filling.

Mary G. Canby, Hagerstown, Md.

Strawberry Short Cake

1 cup sugar
½ cup shortening
2 eggs, well beaten
½ teaspoon salt
2 teaspoons Royal B. Powder in
2 cups flour
½ cup milk

Process: Mix in order given. Bake in layer-cake tins. Cover each layer and the top with whipped cream and berries or whipped cream and bananas.

Short Cake

2 eggs, separated
¾ cup sugar
¾ cup butter
¼ teaspoon salt
1 cup milk
2 cups sifted flour
2 teaspoons Royal B. Powder
Sauer's Vanilla

Process: Bake in two layers; when cold, put whipped cream and strawberries between, over top, and sides.

William Dorsey Chaper, Tarboro, N. C.

Tilden Cake

1 cup butter
2 cups sugar
3 cups flour
½ cup corn-starch
1 cup sweet milk
1 teaspoon soda
2 teaspoons cream tartar
2 teaspoons Sauer's Lemon
4 eggs, separated

Process: Reserve a cup of flour and sift three times with cream of tartar and soda. Sift remaining flour with corn-starch four times. Cream butter and sugar, add yolks well beaten, the flour with corn-starch, and milk alternately. Beat well. Add remaining flour with soda and cream of tartar. Bake in loaf or layers.

Mrs. R. S. Reinhardt, Lincolnton, N. C.

WHOLE EGG FRUIT AND NUT CAKES—LOAF AND LAYERS.

Apple Sauce Cake No. 1

2 cups steamed fresh apples (cold)
2 teaspoons soda
Pinch salt
3 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon spice
2 cups sugar
1 scant cup butter
1 cup raisins
3 cups flour
1 teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Sift baking powder with 1 cup flour. Mix raisins with remaining flour. Mix ingredients in order given, adding flour and baking powder just before raisins are added. Bake in layers and put together with

Cream Filling

2 cups cream
2 cups 4x (Confectioner's) sugar

Process: Whip cream partially and add sugar gradually, using more or less, according to thickness. Flavor with wine or whiskey.

Mrs. Mary V. Henderson, Troy, Ala.

Apple Sauce Cake

½ cup butter or crisco
1 cup sugar
1 teaspoon cloves
1 teaspoon cinnamon
1 cup apple sauce
1 teaspoon soda
2 cups flour
1 cup raisins

Process: Cream butter and sugar and add ingredients in order given. Dissolve soda in a little warm water, before adding; mix flour and raisins. Bake in slow oven.

Mrs. R. Johnson, Washington, D. C.

Apple Sauce Cake (Eggless)

2 cups warm apple sauce
2 teaspoons soda
2 cups sugar
1 cup butter
2 teaspoons cinnamon
½ teaspoon cloves
½ teaspoon allspice
1 teaspoon nutmeg
4 cups flour
1½ cups raisins
1 cup English walnuts or pecans

Process: Add soda to apple sauce and beat well. Mix in order given and bake in slow oven for an hour or until done.

Mrs. E. L. Huey, Pres. Ala. Div. U. D. C., Bessemer, Ala.

Black Cake

2 cups brown sugar
1 cup butter
3 cups flour
1 cup thick buttermilk
2 eggs
1 teaspoon soda
1 cup each, raisins, currants, nuts
2 teaspoons each, spice, cinnamon, nutmeg

Mrs. A. H. Meriwether, Hayneville, Ala.

Black Walnut Cake

5 eggs
Yolks 2 eggs
1 cup butter
2 cups sugar
3½ cups flour
1 cup sweet milk
1 cup walnut meats
1 heaping teaspoon R.B.Powder

Process: Cream butter and sugar. Add one yolk, beat hard and add second yolk; after this add eggs singly until all are used, beating hard after each. Add flour sifted four times with baking powder, alternately with milk; add floured nuts. Ice with Brown Sugar Icing No. 1.

Minnie Folsom Thomas, Bluefield, West Va.

Black Walnut Cake

1 cup butter
2 cups sugar
4 eggs, not separated
3 cups flour
2 teaspoons Royal B. Powder
1 cup cold water
2 cups black walnut meats

Process: Sift flour four times with baking powder and mix in order given.

Mrs. A. M. Crowell, Monroe, N. C.

Date Cake

2 eggs
½ cup butter
1 cup brown sugar
½ cup milk
2 teaspoons Royal B. Powder
1 teaspoon ginger
1 teaspoon nutmeg
2 cups flour
1 cup chopped dates

Process: Cream butter and sugar, add well beaten yolks, 1 cup flour and milk, alternately. Sift the remaining cup of flour with baking powder and spices, and add to mixture alternately with stiffly beaten whites. Add dates floured.

Mrs. E. Lobman, Montgomery, Ala.

Dolly Varden Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 teaspoons Royal B. Powder
1 cup raisins
½ cup currants
½ teaspoon each, cloves, nutmeg
2 teaspoons cinnamon

Process: Mix as Cup Cake. Divide batter, and to half of it, add spices and floured fruits. Bake in four layers, two light and two dark. Put together with plain boiled or marshmallow icing.

Mrs. S. A. Caffee.

Christmas Fruit Cake No. 1

10 large eggs
1 lb. light brown sugar
1 lb. butter
1 lb. flour
2 teaspoons molasses
2 teaspoons cinnamon
1 teaspoon soda
1 teaspoon salt
½ teaspoon cloves
1 cup grape juice
1 lemon, juice and grated rind
1 orange, juice and grated rind
2 pounds currants
1 pound seeded raisins
1 lb. each, candied cherries, candied pineapple, citron, Sultana (white) raisins, blanched, sliced almonds
1 teaspoon each, mace, nutmeg, allspice

Process: Two days before baking prepare all fruit that it may be thoroughly dry before cake is made. Blanch and slice almonds. Clean currants by placing in colander, shaking flour over them and rubbing it in carefully. Place colander in pan of cold water and rinse until water runs off clear. Pick out stones and stems and dry in cool oven or in the sun. Pour boiling water over raisins, seed and cut in pieces with scissors. Leave Sultana Raisins and cherries whole. Cut citron and pineapple into small pieces.

The day before baking sift flour twice; add salt, soda, and spices and sift twice more. Reserve 1 cup flour and to the remaining flour add grated rinds, nuts, and fruits, and mix thoroughly. Cream butter with wooden spoon until very light, add sugar gradually; beat eggs, without separating, until very light and add slowly to butter mixture. If the mixture seems to curdle, add a little of the reserved flour; add molasses, any remaining flour, fruits, nuts, and all fruit juices. Let stand 24 hours to "ripen" before baking.

Line pan with three thicknesses of paper cut to fit sides and bottom. Grease papers with oil or unsalted butter. Cake is better if it is steamed before baking,—a regular steamer or fireless cooker being used. Have water boiling when cake pans are put in and be very sure that water cannot come over tops of pans. If it is made in one large pan it should be steamed 5 hours and baked in very moderate oven for 1 hour, to dry a little. Cake is sufficiently baked when it rebounds when pressed with the fingers. Remove from pan by loosening around the edges with a knife and turning upon a wire cake rack. When cold, cover with an icing made of powdered sugar and milk, using from 2 to 4 tablespoons milk to 1 cup powdered sugar. Icing should not run when spread. Two days later, cover with Royal Icing.

Mrs. T. W. Palmer, Montevallo, Ala.

Christmas Fruit Cake

12 eggs, separated
1 lb. butter
1 lb. sugar
1 lb. flour, (4½ cups) browned
1 cup whiskey or grape juice
½ cup cordial
1 tablespoon melted chocolate
5 pounds raisins
¼ lb. orange paste
1 glass currant or grape jelly
3 teaspoons cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
¾ lb. pecans
1 lb. each, crystallized cherries, crystallized pineapple, blanched, ground almonds, and homemade citron

Process: The day before baking, prepare fruit and pour wine or grape juice over it. Blanch and grind almonds and pour over a table-

spoon rosewater. Measure spice and mix in cordial, and then add jelly, but do not stir after jelly is added. Have flour browned in oven, cooled, and measured. Prepare pan as for Christmas Fruit Cake No. 1. Cream butter and half sugar and beat yolks very light with other half. Mix yolks and butter and add cordial, spices, and jelly. Alternately add half the flour and whites stiffly beaten, and then the chocolate. Sift remaining flour over top layer of fruit, add to batter, sift again, and so on until all fruit has been floured and added to batter; put in nuts. Pour into pan. Decorate top with nuts and fruit. Place pan on griddle and put into oven of gas stove. Fix rack nearly four inches from bottom of stove and under rack place one or two small pans of hot water to provide moisture. Turn blaze very low and keep it so. If a range is used, put cake pan on griddle on bottom of stove with a large pan with hot water on rack above, and small cans hot water, on the side, or you can set griddle in a pan containing a small amount of hot water.

Do not open door for an hour; it may then be turned occasionally. When you think cake is done, run a straw from top to bottom. If any batter adheres, cook a while longer, but watch closely. Remove, and when only slightly warm, loosen around edges and stem with knife and turn out.

Fruit Cake (14 Pounds)

1½ pounds butter
1½ pounds sugar
1½ pounds flour
18 eggs, separated
1 teaspoon soda
1½ cups water
1½ pounds mixed nuts
3 pounds seeded raisins
2 pounds currants
1 pound citron
½ pound figs
1 teaspoon cloves, mace
3 teaspoons each, nutmeg, spice, cinnamon

Process: Sift spices with flour. Mix as in Pound Cake No. 1. Dissolve soda in water and add just before stiffly beaten whites. Last add fruits and nuts chopped and well floured. If it is to be used within a short time, substitute 1½ cups sweet milk for water. Steam 3 hours and bake 1 hour.

Mrs. Hugh A. Haralson, Livingston, Ala.

Fruit Cake

12 eggs separated
1 pound butter
1 pound sugar
1¼ pounds flour, browned
1½ teaspoons soda
1 pint wine
1 cup Maraschino juice
1 tablespoon mace
2 pounds raisins
2 pounds currants
1 pound citron
1 pound shelled almonds
¼ cup warm water
1 pound each, dates and figs
½ cup Maraschino cherries
2 teaspoons cinnamon
1 teaspoon each, cloves, spice, nutmeg

Process: Clean fruit, chop, and soak overnight in the wine. Before mixing cake, squeeze wine from fruit, and flour well, using a part of the

browned flour. Brown flour carefully, to prevent burning, and when cold, sift several times with all spices. Flour should be browned the day before making cake.

Mix as Pound Cake No. 2. Add wine squeezed from fruits, and Maraschino juice, if desired; then add soda dissolved in water just before adding fruits. Bake in moderate oven 4 hours. This amount will make 2 large cakes.

Mrs. W. C. Black, Troy, Ala.

Fruit Cake

1½ pounds each, flour, sugar, butter
1½ cups maple syrup
4 pounds raisins
1 pound each, citron, currants, figs, crystallized cherries, crystallized orange peel.
1½ tablespoons each, Royal Baking Powder, cloves, mace, cinnamon
20 eggs

Process: Steam in closed cake pan for 7 hours. Begin with tepid water and gradually increase heat until water in steamer begins to boil at end of first hour; keep boiling for 6 hours.

Mrs. Thos. W. Wilson, Gastonia, N. C.

Fruit Cake

12 eggs
1 pound butter
1 pound sugar
1 pound flour, browned
1 cup molasses
½ cup brandy or wine
1 teaspoon soda
1 teaspoon cinnamon
2 teaspoons allspice
2 pounds raisins
2 pounds currants
1 pound each, citron and figs
½ pound blanched almonds
1 apple
1 orange (peel)
1 grated nutmeg

Mrs. H. W. Tupman, New York, N. Y.

Fruit Cake

12 eggs
1 pound butter
1 pound sugar
1 pound flour
1 cup black molasses
1 teaspoon soda
½ pound almonds
2 pounds raisins
2 pounds currants
¼ pound citron
¼ pound each, figs and dates
1 oz. each, cloves and spice
1 oz. cinnamon
1 glass whiskey, wine, or grape juice

Process: Prepare fruits and brown the flour the day before cake is baked. Cream butter with half the sugar until light and creamy. Beat yolks with other half sugar until very light and add to butter. Flour fruits thoroughly and sift the remainder of flour five times with spices and add to batter alternately with molasses, in which soda has been dissolved; add the whiskey or wine, the whites stiffly beaten, and last, the well floured fruits. Bake in a very moderate oven until a straw stuck through it comes out with no batter adhering. Use ½ cup additional flour.

Mrs. Fannie R. Williams, Newton, N. C.

Fruit Cake

1 cup butter
2 cups sugar
8 eggs, separated
¾ pound flour, browned
1 teaspoon Royal B. Powder
½ cup plum jelly
½ cup cherries
½ cup strawberry preserves
½ cup sherry
½ cup brandy
1½ pounds seeded raisins
½ lb. each, citron and dates
1 cup nuts (optional)

Process: If brandy and sherry are not obtainable, a cup of any wine or grape juice may be substituted. Sift flour with baking powder several times. Beat eggs separately; mix ingredients in order given, adding stiffly beaten whites just before well floured fruits are added. Use ½ cup additional flour for fruits.

Fruit Cake

3 eggs
1 cup sugar
½ cup butter
½ cup black molasses
¼ teaspoon soda
2½ cups sifted flour
1 teaspoon mixed spices
1 pound raisins
1 pound currants
½ pound citron

Nuts, dates, and brandy may be added. This recipe doubled, with the addition of dates, makes a large cake.

Mrs. Thos. G. Hyman, New Berne, N. C.

Fruit Cake

My Sister, Mary Bachman Anderson's Recipe.

10 eggs separated
1 pound butter
1 pound sugar
1¼ pounds flour
1 teaspoon soda in
⅔ cup Alaga Syrup
1 grated nutmeg
½ teaspoon cloves
1 pound citron, 2 pounds currants, 2½ pounds raisins.

Process: Reserve 1 cup flour for flouring fruits. Sift spices with remaining flour and mix as pound cake. Add fruits. Bake in very slow oven.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

North Carolina Fruit Cake

10 eggs, separated
1 pound butter
1 pound sugar
1 pound flour
2 grated cocoanuts
2 pounds citron
1 pound almonds
Mace, nutmeg, wine glass brandy
2 teaspoons Royal B. Powder

Process: Blanch almonds, dry, and cut into small pieces. Sift flour three times with baking powder. Slice citron in thin strips and cut into small pieces. Dredge fruit with flour, using additional flour for that purpose. Mix as pound cake, add fruit, nuts, and flavorings. Bake in slow oven.

Mrs. Josephus Daniels, Raleigh, N. C.

Cheap Fruit Cake

1 cup brown sugar
½ cup butter
½ cup molasses
1 cup strong coffee
1 egg or 2 yolks
1 heaping teaspoon soda
4 cups flour
2 teaspoons cinnamon
1 teaspoon cloves
¼ pound citron
2 pounds raisins

Process: Reserve one cup flour to mix with fruit; sift soda with remaining flour and mix in order given.

Mrs. Harris Brown, Gallatin, Tenn.

Coffee Fruit Cake

1 cup butter
1 cup brown sugar
1 tablespoon soda in
1 cup molasses
3 eggs
5 cups flour
2 teaspoons nutmeg
2 teaspoons cinnamon
2 teaspoons allspice
1 wine glass wine and whiskey
1 cup cold coffee
1 cup raisins

More fruit may be added, if desired.

Mrs. Elizabeth C. Ross, Montgomery, Ala.

Poor Man's Fruit Cake

½ cup butter
1½ cups dried apples
1½ cups syrup
2 eggs
½ teaspoon cinnamon
½ teaspoon each, ginger and allspice
½ teaspoon soda
2 cups flour
1 cup raisins
1 cup nuts

Process: Soak apples overnight; cut fine and cook with syrup. Let cool. Mix ingredients in order given. Dissolve soda in 1 tablespoon of warm water, in which apples were soaked. Mix flour, raisins, and nuts before adding to batter.

Mrs. O. G. Taff, Oneonta, Ala.

War Fruit Cake

½ cup butter
¾ cup sugar
1 cup Karo syrup
2 eggs
3 cups flour
1 tablespoon soda
1 cup buttermilk
1 pound raisins
1 cup nuts
1 teaspoon cloves
2 teaspoons each cinnamon and allspice

Process: Mix first five ingredients as in other cakes. Add soda dissolved in buttermilk, alternately with flour. Sift in the spices, add floured raisins and nuts. Bake in loaf or layers, and put together with marshmallow filling.

Mrs. W. H. Allison, Troy, Ala.

Blackberry Jam Cake

3 eggs, separated
¾ cup butter
1 cup sugar
2 cups flour
1 cup jam
8 tablespoons buttermilk
1 teaspoon soda
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves
¼ nutmeg
1 cup each, raisins and nuts

Process: Cream butter and half of sugar; add yolks well beaten with half of sugar, jam, flour sifted with spices, alternating with milk in which soda has been dissolved. Add whites, stiffly beaten. Mix, and add floured nuts and raisins. Bake in stove pan, layers, or loaf. Raisins and nuts may be omitted. This measure may be doubled for a large cake.

Mrs. J. P. Cooper, Tuscumbia, Ala.

Blackberry Preserve Cake

1 cup butter
2 cups sugar
1 cup blackberry preserves
4 eggs, separated
1 teaspoon soda dissolved in 1 cup buttermilk
4 cups flour
1 teaspoon each, cinnamon, ginger, spice

Mrs. T. V. Allen, Warrenton, N. C.

Jam Cake

2 cups sugar
1½ cups jam
1 cup butter
6 eggs, separated
1 cup sweet milk
2 teaspoons Royal B. Powder
3½ cups sifted flour
2 teaspoons cinnamon
1 teaspoon allspice

Mrs. M. L. Bright.

Japanese Cake

1 cup butter
2 cups sugar
3 cups flour
4 eggs, separated
1 cup milk or water
2 teaspoons Royal B. Powder
1 pound raisins
1 tablespoon whiskey
1 teaspoon each, allspice, cloves, nutmeg, cinnamon

Process: Mix as Cup Cake; add raisins, floured, and bake in layers. Use the following filling: 2 cups sugar, juice of 2 lemons, 2 tablespoons corn-starch dissolved in a little cold water, and 1 cup of boiling water. Cook until thick, and when a little cool, add 2 cups grated cocoanut.

Mrs. Henry Binford, Decatur, Ala.

Mountain Cake

Yolks 7 eggs
Whites 5 eggs
3 cups sugar
1 cup butter
6 cups flour
1⅓ cups sour buttermilk
1 kitchen spoon Alaga Syrup
1 can grated pineapple
1 cup raisins
¼ or ½ pound citron
2 teaspoons soda
1 scant teaspoon each, cloves and mace
1 rounded teaspoon cinnamon
1 rounded teaspoon each, spice and nutmeg
1 rounded teaspoon cream tartar
1 teaspoon Sauer's Vanilla

Process: Cream butter, add half sugar and cream well. Beat yolks very light with other half of sugar and mix with butter. Add syrup, sift in spices, and beat. Sift flour four times with half the soda, and sift into batter, adding alternately the milk, in which remaining half of soda has been dissolved. If milk is not sour, add less soda. Next, add well beaten whites, floured raisins and citron, vanilla, and last, the cream of tartar. Batter must not be stiff, as the cake when baked, should be very soft. Bake in well greased, layer pans in moderate oven. This amount will make five or six layers. Put layers together with boiled icing, flavored with lemon juice. Icing should be rather stiff. Spread layers with icing, then with drained grated pineapple, and another layer of icing before placing the next layer. Cake is better after a day or two.

Mrs. Nina Tyson, Montgomery, Ala.

Nut Cake

3 eggs, separated
½ cup butter
1½ cups sugar
2½ cups flour
1 cup milk
1½ teaspoons Royal B. Powder
1 cup chopped nuts
1 teaspoon Sauer's Vanilla

Mrs. C. H. Gilchrist, Albany, Ala.

Pecan Cake No. 1

7 eggs, separated
1 pound sugar
1 pound flour
¾ pound butter
2 teaspoons Royal B. Powder
1 glass whiskey or wine
2 small nutmegs
1½ pounds raisins
1 pound pecan meats
½ pound citron
¼ pound crystallized cherries (optional)

Process: Cream butter, add half of sugar, and beat until very light. Sift flour 5 times and add half of it to butter, alternating with whiskey or wine. Beat yolks until very light with remaining half sugar and add to mixture. Sift twice the baking powder and nutmeg with remaining half flour and add alternately with stiffly beaten whites. Mix and flour all fruits, using additional flour for that purpose, and add to mixture. Bake 3 to 4 hours in moderate oven.

Miss Celeste Darby, Troy, Ala.

Pecan Cake No. 2

6 eggs, separated
1 pound flour
1 pound sugar
1 cup butter
½ cup, whiskey or wine
½ cup New Orleans Molasses
1 heaping teaspoon R.B.Powder
1 teaspoon Sauer's Vanilla
1 grated nutmeg
Pinch salt
2 pounds seeded raisins
1 pound pecan meats

Process: Mix as in Pecan Cake No. 1 except add molasses before wine. Bake in two layers or in a large pan about 3 hours.

Mrs. W. S. Pugh, Mobile, Ala.

Pecan Cake No. 3

6 eggs, separated
1 pound flour
1 pound sugar
½ pound butter
1 dessert spoon R. B. Powder
1 cup wine or milk
1 dessert spoon cinnamon
1 grated nutmeg
1 pound raisins
2 pounds pecan meats

Process: Mix and bake as in Pecan Cake No. 1.

Mrs. Mary Kent Fowlkes, Selma, Ala.

Prince of Wales Cake No. 1

White Part

Whites 4 eggs
½ cup butter
1 cup sugar
2 cups flour
½ cup water
½ teaspoon Sauer's Vanilla
1 teaspoon Royal Baking Powder

Mix as in white cakes and bake in two layers.

Dark Part

1 cup sugar
½ cup butter
2 cups flour
1 teaspoon soda
½ cup buttermilk
Yolks 4 eggs
1 cup raisins
1 cup currants
½ cup citron (optional)
1 teaspoon spice
½ teaspoon cloves
1 teaspoon cinnamon

Process: Sift spice with flour. Dissolve soda in buttermilk. Flour fruit. Mix ingredients in the order given. Bake in two layers; when cold, put together in alternate white and dark layers with icing, to which raisins and nuts have been added.

Miss Henrietta Brown, Montgomery, Ala.

Prince of Wales Cake No. 2

White Part

1 cup sugar
⅔ cup butter
½ cup sweet milk
2 cups flour
Whites 4 eggs
½ teaspoon Sauer's Vanilla
1 heaping teaspoon Royal Baking Powder

Mix as in white cakes and bake in two layers.

Dark Part

1 cup sugar
½ cup butter
½ cup sweet milk
Yolks 3 eggs
1 whole egg
2¼ cups flour
¼ teaspoon soda
1 rounded teaspoon R.B.Powder
½ pound seeded raisins
¼ cup nuts
¼ cup fruit juice or wine
2½ teaspoons cinnamon
1 teaspoon cloves
1 teaspoon cocoa
3 tablespoons molasses, little ginger and nutmeg

Process: Mix spices and cocoa with 1 tablespoon hot water; add wine and molasses and let stand several hours. Chop raisins and nuts and mix with ½ cup flour. Sift remaining flour with soda and baking powder. Cream butter and sugar, add spice mixture, 1 teaspoon Sauer's Lemon, eggs well beaten, flour, milk, and fruit. Bake in two layers and put together as Prince of Wales Cake No. 1.

Mrs. Sam Scott, Verbena, Ala.

Raisin Cake (Eggless)

1 pound seeded raisins
3 cups cold water
2 cups sugar
½ cup crisco, or butter
4 cups flour
1 teaspoon cinnamon
½ teaspoon salt
1 tablespoon soda

Process: Cook raisins in 2 cups of the water for 15 minutes; while hot, add crisco and sugar. Add cup cold water and remainder of ingredients, adding last, the soda dissolved in a little hot water. Mix well and bake in large stem pan or in two bread pans, in moderate oven.

Mrs. Chas. H. Case, Philadelphia, Pa.

Raisin and Nut Cake

4 eggs, separated
1 cup butter
1½ cups sugar
1 cup Alaga Syrup
5 cups flour
1 cup water
1 rounded teaspoon soda
4 teaspoons ginger
1 pound raisins
1½ cups nut meats
2 teaspoons each, cinnamon, cloves

Mrs. J. C. McCreary, Montgomery, Ala.

Robert E. Lee Cake

6 eggs
1 cup butter
2 cups sugar
4 cups sifted flour
2 rounded teaspoons Royal Baking Powder
1 teaspoon Sauer's Vanilla
1 cup sweet milk
1 teaspoon each, nutmeg and cinnamon, and ¼ teaspoon cloves

Process: Mix as Mrs. Lanier's Velvet Cake. (Page 203). Sift baking powder with last cup of flour. Divide batter and add spices and 1½ pounds raisins to half of it. Bake in layers and put together with Caramel Icing. Alternate the plain and fruit layers.

Mrs. George Malone, Dothan, Ala.

CHOCOLATE CAKES.

Brown Stone Front Cake

4 eggs, separated
1 scant cup butter
2¾ cups sugar
4 cups flour
1 cup buttermilk
1 cup boiling water
1 heaping cup grated chocolate
2 level teaspoons soda

Process: Cream butter with 2 cups sugar until light and creamy; beat yolks with remainder of sugar until very light and add to butter. Add flour alternately with buttermilk in which soda has been dissolved; add boiling water in which chocolate has been dissolved, and last, the very stiffly beaten whites.

Mrs. Sam Scott, Verbena, Ala.

Black Chocolate Cake

3 squares chocolate
1 cup brown sugar
Yolk 1 egg
½ cup sweet milk
Dissolve chocolate on stove in vessel of hot water; add sugar, milk, and egg and cook until thick. Cool.
1 cup butter or
¾ cup crisco
1 cup brown sugar
1 cup white sugar
2 whole eggs
3 yolks
1½ cups sweet milk
4½ cups flour
2 rounded teaspoons soda

Process: Cream butter and sugar, add eggs well beaten, milk, 4 cups flour, and chocolate batter. Sift soda with the half cup flour and add. Bake in 3 layers and put together with:

Chocolate Filling

5 squares chocolate
1½ cups sweet milk
2 cups brown sugar
1 cup white sugar
¼ cup butter
1 tablespoon vinegar

Dissolve chocolate and add sugar, milk, and butter. When nearly done, add vinegar. Cook until thick.

(Mrs. J. M.) Margaret Henderson, Troy.

Black Chocolate Cake

½ cup butter
1½ cups sugar
4 eggs, separated
4 tablespoons chocolate
5 tablespoons boiling water
½ cup sweet milk
1¾ cups flour
2 rounded teaspoons Royal Baking Powder
1 teaspoon Sauer's Vanilla

Process: Melt chocolate in boiling water. Cream butter and sugar for 15 minutes and add ingredients in order given, beating thoroughly.

Icing

1 lb. brown sugar and ½ cup water, boiled until it hairs and then pour slowly over well beaten whites of 2 eggs and continue to beat until right consistency.

Mrs. Wm. E. R. Byrne, Cor. Sec. General U. D. C., Charleston, W. Va.

Chocolate Cake

Yolks 3 eggs
1½ cups brown sugar
¾ cake Baker's Chocolate
1 cup milk

Melt chocolate. Mix in order given and cook in double boiler until thick as cream. Set aside to cool.

1 cup butter
2 cups brown sugar
Yolks 4 eggs
4 cups flour
1 teaspoon soda in 1 cup milk
1 teaspoon Sauer's Vanilla
Chocolate mixture
Whites 4 eggs

Process: Mix in order given. Bake in layers and put together with Boiled Icing, to which the juice of a lemon and a half pound marshmallows have been added.

Mrs. Chas. S. Wallace, Morehead City, N. C.

One Egg Chocolate Cake

1 tablespoon butter
1 cup sugar
1 egg
1½ cups flour
½ cup warm water
1 teaspoon soda in ½ cup sour milk
2 squares bitter chocolate

Process: Melt chocolate and mix in order given. Bake in biscuit pan and use following:

Icing

1½ cups sugar, ½ cup sweet milk, 1 tablespoon butter. Mix and boil until it ropes, remove from fire and beat until thick. Flavor with Sauer's Vanilla.

Mrs. Harry Herzfeld, Alexander City, Ala.

Chocolate Coffee Cake

1 cup sugar
½ cup butter
½ cup Karo syrup
Yolks 5 eggs
3 squares bitter chocolate
5 tablespoons strong, hot coffee
1¾ cups flour
2 teaspoons Royal B. Powder
½ cup cold water
1 teaspoon Sauer's Vanilla
¼ teaspoon salt
Whites 3 eggs

Process: Sift flour with baking powder and salt three times. Melt chocolate in hot, strong coffee. Cream butter and sugar, add syrup and other ingredients, in order given. Bake in 2 square layers. Ice and decorate with nuts.

Mrs. B. S. Graves, Yanceyville, N. C.

Chocolate Fudge Cake

4 eggs
2 cups sugar
1 cup butter
1 cup flour
½ cake Baker's Chocolate
2 teaspoons Sauer's Vanilla
2 cups nuts mashed fine

Process: Cream butter and sugar; add eggs beaten together, flour, vanilla, chocolate melted, and mashed pecans. Bake in biscuit pan, in moderate oven. Cut into blocks while warm.

Mrs. D. P. Coleman, Uniontown, Ala.

Chocolate Fudge Cake

¼ lb. chocolate
1 cup brown sugar
½ cup milk
1 egg, well beaten

Process: Melt chocolate over hot water, add sugar and milk and cook until a smooth paste; cool and add egg.

1 cup sugar
½ cup butter
Yolks 2 eggs
½ cup milk
2½ cups flour
3½ teaspoons Royal B. Powder
Chocolate mixture
Whites 2 eggs
1 tablespoon hot water

Process: Mix in order given. Bake in biscuit pan; cover with icing and cut into squares.

Mrs. Gustave F. Mertins, Rec. Secy. Ala. Div. U. D. C., Montgomery, Ala.

Annie Laurie Sharkey's Devil Cake

1 egg
½ cup sugar
½ cup Baker's Chocolate
½ cup milk
Mix, boil, and set aside to cool
1 cup butter
1 cup sugar
3 eggs
3 full cups flour
1 cup buttermilk
1 teaspoon soda
1 tablespoon hot water
1 cup chopped raisins

Process: Mix first five ingredients just as any other whole egg cake. Add cool chocolate mixture, soda, raisins, and last, the hot water. Bake in 2 or 3 layers and put together with,—

Lady Baltimore Filling

3 cups sifted powdered sugar
Juice 1 lemon
Cream
Flavoring

Mix juice and sugar with sufficient cream to make mixture spread. Reserve enough of this for icing. To the remainder, add 1 cup of mixed fruits—raisins, nuts, pineapple, and Maraschino cherries. Do not cook icing or filling.

Annie Laurie Sharkey, St. Louis, Mo.

Mrs. Golson's Devil's Food Cake

1 cup grated chocolate
1 cup sugar
½ cup sweet milk
Yolk 1 egg, well beaten

Mix and heat until melted. Let cool.

¾ cup butter
1 cup sugar
2 eggs, separated
3 cups flour
1 teaspoon soda
½ cup sweet milk

Process: Sift flour three times. Cream butter and sugar, add yolks well beaten, a little flour, milk, chocolate mixture, remainder of flour, soda dissolved in 1 tablespoon warm water, 1 teaspoon Sauer's Vanilla, and well beaten whites. Bake in layers and put together with marshmallow filling.

Mrs. L. Golson, West Blocton, Ala.

Black Devil Chocolate Cake

½ cup grated chocolate
½ cup water
2 tablespoons sugar

Mix; cook 10 minutes and cool.

2 cups sugar
½ cup butter
1 cup sweet milk
3 eggs, well beaten
3 cups flour
3 teaspoons Royal B. Powder

Process: Cream butter and sugar; add milk, flour, and chocolate mixture; then add eggs, 1 teaspoon Sauer's Vanilla, and baking powder sifted three times with 3 tablespoons of the flour. Bake about 30 minutes. Use icing for filling or serve with hot sauce.

Mrs. O. B. Cartwright, Decatur, Ala.

Devil Cake

3 eggs, separated
1 cup butter
2 cups sugar
2½ cups flour
1 teaspoon soda in
1 cup buttermilk
¼ cake chocolate in
1 tablespoon boiling water

1 teaspoon Sauer's Vanilla

Process: Mix as in Cup Cake; add melted chocolate just before stiffly beaten whites are added.

Mrs. C. H. Donnell, Decatur, Ala.

Devil Food Cake

2 cups sugar
½ cup butter
2 eggs, separated
1 cup buttermilk
1 teaspoon soda
½ cup boiling water
3 cups flour
⅓ cake chocolate

1 cup nuts

Bake in layers and put together with Marshmallow Filling.

Mrs. W. C. Scoville, Albany, Ga.

Devil Food Cake

Yolk 1 egg
1 cup sugar
½ cake Baker's Chocolate
½ cup milk
1 teaspoon Sauer's Vanilla

Mix in order given and cook until thoroughly dissolved. Let cool.

1 cup sugar
½ cup butter
2 eggs
½ cup milk
2 cups flour
2 teaspoons Royal B. Powder

Process: Mix in the order given; add cool chocolate mixture. Bake in three layers.

Mrs. H. Larimore, Florence, Ala.

Inexpensive Devil's Food Cake

2 cups sugar
½ cup butter
2 eggs, separated
2 cups flour
½ cup cocoa dissolved in
½ cup boiling water
1 teaspoon soda in
½ cup buttermilk

Mrs. M. D. Cowan, Sylva, N. C.

Egyptian Cake

1 cup butter
1½ cups sugar
1¾ cups flour
½ cup milk
1 heaping teaspoon Royal B. Powder
4 eggs, separated
2 squares chocolate

Process: Cream butter and sugar, add yolks well beaten, milk, chocolate dissolved in 5 teaspoons boiling water, and flour, reserving ½ cup flour to sift with baking powder. Add whites, stiffly beaten, 1 teaspoon Sauer's Vanilla and the flour with baking powder. Bake in three layers and put together with—

Nougat Filling

Yolks 2 eggs
6 tablespoons powdered sugar
1 cup cream, whipped
Whites 2 eggs
2 cups nut meats
Pinch salt

Process: Beat eggs separately until very light and mix in order given.

Mrs. J. A. Cooper, Statesville, N. C.

Mahogany Cake

1 square Baker's Chocolate
1 cup sweet milk
½ teaspoon soda
½ cup butter
3 eggs, separated
1½ cups sugar
2 cups flour
1 rounded teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Melt chocolate in half the milk; dissolve soda in other half. Cream butter, add sugar, beating until very light. Add yolks well beaten, vanilla, melted chocolate, flour sifted with baking powder and ½ cup milk alternately. Fold in stiffly beaten whites. Bake in two layers in moderate oven and put together with the following:

Mocha Icing and Filling

2 tablespoons butter
1½ cups powdered sugar
1½ tablespoons chocolate
3 tablespoons strong coffee

Process: Cream butter and sugar, add chocolate and the liquid coffee and beat until smooth. If too dry, add more coffee; if too moist, a little more sugar.

Amelia R. Walters, Oakland, Cal.

Mahogany Cake

Blend ½ cup grated chocolate and ½ cup sweet milk and cook until it thickens. Cool and add the following in order given, beating thoroughly:

3 eggs, well beaten
1½ cups sugar
½ cup butter
½ cup sweet milk
2 cups flour
1 teaspoon soda in
2 teaspoons milk
½ teaspoon Sauer's Lemon
½ teaspoon Sauer's Vanilla

Bake in layers and put together with caramel filling with chopped pecans. May also be baked in loaf.

Minnie Rowland, Tuscumbia, Ala.

Mahogany Cake

1 cup light brown sugar
½ cup sweet milk
6 level tablespoons cocoa

Mix and heat until boiling and melted to the consistency of cream.

½ cup butter
1 cup light brown sugar
2 cups flour
1 teaspoon soda
¼ teaspoon salt
½ cup milk
Yolks 3 eggs
1 teaspoon Sauer's Vanilla

Process: Cream butter until light and creamy; add sugar gradually and beat 10 minutes. Add yolks beaten until very, very light. Sift together three times flour, salt, and soda, and gradually sift into batter, adding alternately with milk. Beat all this thoroughly, add vanilla and warm cocoa mixture. Beat with wooden whip until smooth. Bake in two greased tins sprinkled with flour.

Mrs. E. S. Jones, Philadelphia, Pa.

BUTTERLESS CAKES

Angel Food Cake No. 1

Whites 11 eggs
1½ cups sugar
1 cup pastry flour
1 teaspoon cream of tartar
¼ teaspoon salt
1 teaspoon Sauer's Vanilla

Process: Beat whites with salt until frothy; add cream of tartar and beat rather stiff, but not dry. Fold into this the sugar sifted five times and then the flour, also sifted five times. Add vanilla and turn into an ungreased tube pan.

Baking: Light gas oven full for about 5 minutes before putting in cake. Turn off the back burner and leave front burner about half on for first 20 minutes. Have pan of hot water in bottom of oven. In 20 minutes the cake should be lightly browned and the heat of oven may be slightly increased. Bake until cake settles evenly on top and rebounds from touch of finger,—about 35 or 40 minutes. Invert pan and cool cake thoroughly before removing.

Mrs. Jas. Haralson, Montgomery, Ala.

Angel Food Cake

Use same ingredients as in Angel Food Cake No. 1.

Process: Sift flour five times, add cream of tartar and sift twice more. Sift sugar five times. Beat whites until very light, add sugar and continue beating. Sift flour into whites, add vanilla. Bake in an aluminum pan that has been dusted with flour, but not greased. This cake requires a slow fire and should bake in about an hour. Do not open oven until cake has been in 40 minutes.

Mrs. A. C. Davison, Uniontown, Ala.

Angel Food Cake

Whites 10 eggs
1 cup sugar (sifted 12 times)
1 cup flour (sifted 12 times)
1 teaspoon cream of tartar
Pinch salt
½ teaspoon Sauer's Vanilla

Process: Mix as in Angel Food Cake No. 1 and bake about 45 minutes.

Mrs. Jim Nixon, Anniston, Ala.

Angel Food Cake

Whites 11 eggs
1½ cups flour
1⅛ cups sugar
1 teaspoon cream of tartar
Pinch of salt

Process: Sift flour, salt, and cream of tartar five times and sugar once. Beat whites until very stiff and dry and mix as Angel Food Cake No. 1. Bake in slow oven about 45 minutes.

Mrs. Adrian Fendley, Oneonta, Ala.

Almond Cream Cake

10 eggs, separated
1½ cups sugar
1 cup cracker dust
¼ lb. almonds (not blanched)
Juice and rind of 1 lemon

Process: Roll and sift Boss Lunch Biscuits and measure 1 cup of the cracker dust. Cut almonds, not too fine, and mix with cracker dust. Beat yolks until very light, gradually adding sugar and continue beating; add lemon juice and rind. Beat whites until very stiff and add to yolks, alternating with cracker dust and almonds. Bake in layers and put together with Almond Cream Filling.

Mrs. Paul T. Weston, Albany, Ga.

Chocolate Sponge Cake

4 eggs, separated
1 egg
1¾ cups sugar
1¼ cups sifted flour
1 cup milk
¼ pound bitter chocolate
1 teaspoon Royal B. Powder
1 teaspoon Sauer's Vanilla

Process: Dissolve chocolate in milk and let cool. Beat yolks and 1 whole egg with sugar until very, very light and add vanilla, cool chocolate, stiffly beaten whites, and flour previously sifted four times with baking powder. Bake in three layers and use Chocolate Filling No. 1.

Mrs. Jas. Haralson, Montgomery, Ala.

Date Cake

2 eggs, separated
1 cup sugar
Pinch of salt
1 tablespoon flour
½ cup sifted cracker crumbs
1 cup chopped nuts
1 cup chopped dates
1 teaspoon Royal B. Powder

Process: Mix as Mrs. West's Sponge Cake; add nuts and dates. Line pan with greased paper and spread as thin as possible. Bake slowly about 15 to 20 minutes.

Mrs. G. J. Lovett, Sandersville, Ga.

Leona's Date Cake (Mexican)

4 eggs
1 cup sugar
1 cup flour
2 teaspoons Royal B. Powder
2 cups chopped dates
2 cups chopped nuts

Process: Beat eggs and sugar until light and creamy. Add flour previously sifted three times with baking powder. Add nuts and dates well floured. Bake in moderate oven about an hour.

Mrs. A. H. Meriwether, Hayneville, Ala.

Jelly Roll

3 eggs
1 cup flour
½ teaspoon Royal B. Powder
1 cup sugar
6 tablespoons hot water
1 teaspoon Sauer's Vanilla

Process: Beat together sugar and eggs until very light, add vanilla, and flour in which baking powder has been twice sifted, and hot water, in order given. Bake in square or oblong tins, spread with jelly, and roll while hot.

Mrs. Oliver Dean, Douglass, Ga.

Jelly Roll

3 eggs
1 cup sugar
3 tablespoons cold water
1 cup flour
1 teaspoon Royal B. Powder
⅓ teaspoon salt

Process: Beat eggs and sugar until quite thick, add water, and flour sifted three times with salt and baking powder. Bake in a quick oven about 12 minutes. Turn upon a cloth or paper sprinkled with sugar. Spread with jam or jelly, and roll.

Mrs. G. L. Griffin, Oriental, N. C.

Plain Sponge Cake

3 eggs,
1 cup sifted sugar
½ cup hot water
1 cup sifted flour
1 level teaspoon Royal Baking Powder
⅓ teaspoon salt
Grated rind of half lemon

Process: Beat eggs with half of sugar until they thicken; add water and remainder of sugar. Beat again and add grated rind of lemon and fold in gently the flour sifted four times with salt and baking powder. Bake 30 minutes.

Mrs. Mary F. Simmons, Faison, N. C.

Sponge Cake

3 eggs
1 cup sugar
1 cup flour
⅛ cup cold water
2 teaspoons Royal B. Powder
½ cup water
¼ teaspoon salt
1 teaspoon Sauer's Orange

Process: Boil sugar and ½ cup water until syrup spins a thread and add slowly to stiffly beaten whites. Beat until it is cold. Sift dry ingredients together four times. Beat yolks very light and add to whites alternately with flour, sifting in the flour. Add ⅛ cup cold water and flavoring. Bake in an ungreased pan about an hour.

Mrs. John Weedon, Florence, Ala.

Sponge Cake

10 eggs, separated
2 cups sugar
2 cups flour
1 teaspoon Sauer's Vanilla

Process: Beat whites to a stiff froth, add well beaten yolks and continue to beat. Gradually sift in sugar and beat until dissolved. Fold in flour, add vanilla, and bake in ungreased pan in moderate oven.

Mrs. G. B. Forman, Attalla, Ala.

Excellent Sponge Cake

10 eggs, separated
2 full cups flour
2 scant cups sugar
Juice 1 lemon

Process: Sift flour several times and sugar twice. Beat yolks and whites separately until very light and add half of sugar to each; beat each thoroughly, then mix well and add lemon. Fold in flour very gently and bake an hour in moderate oven.

Mrs. E. S. Clayton, Asheville, N. C.

Sponge Cake

6 eggs, separated
2 cups sifted sugar
1 cup boiling water
3 cups flour
2 teaspoons Royal B. Powder
Juice of ½ and rind of 1 lemon

Process: Sift flour, baking powder, and ¼ teaspoon salt together six times. Beat yolks with sugar until very, very light; add lemon juice, grated rind, and boiling water. Add flour and fold in stiffly beaten whites. Bake in ungreased pan, in moderate oven.

Mrs. M. R. Bashford, Paris, France.

Sponge Cake

4 eggs
2 cups sugar
2 cups flour
1 teaspoon Royal B. Powder

Process: Beat eggs and sugar for 15 minutes. Add flour, previously sifted three times with baking powder, and ¾ cup boiling water. This makes a thin batter, but is all right when baked.

Mrs. George Morgan, Lula, Miss.

Delicious Sponge Cake

4 eggs, separated
1 scant cup sugar
¾ cup Irish potato flour
1 heaping teaspoon Royal Baking Powder

Process: Beat yolks until very light, gradually adding sugar. Add flour sifted 5 times with baking powder, and fold in stiffly beaten whites. Bake in moderate oven.

Mrs. E. Edward West, Charleston, S. C.

Sponge Cake

3 eggs
1 cup sugar
1 cup sifted flour
Pinch salt
1 tablespoon corn-starch
½ cup hot water
1 teaspoon Royal B. Powder
Grated rind ½ lemon

Process: Beat eggs with half of sugar until thick and creamy. Add water and other half of sugar and beat again. Add grated rind and gently fold in flour sifted with salt and baking powder. Bake about 30 minutes.

Mrs. L. M. Badham, Oriental, N. C.

Sponge Cake

6 eggs, separated
½ pound sugar
¼ pound corn-starch
Sauer's Vanilla or Lemon

Process: Beat yolks until very light, gradually adding sugar. Beat 30 minutes. Add corn-starch and stiffly beaten whites. Bake about 30 minutes in moderate oven.

Mrs. Edwin B. Cade, Washington, Ga.

Velvet Sponge Cake

Yolks 6 eggs
Whites 3 eggs
2 cups sugar
1 cup boiling water
2½ cups flour
1 tablespoon R. B. Powder

Process: Sift sugar three times; sift flour with baking powder four times. Beat yolks until very light, add sugar and beat 15 minutes; add boiling water, then the whites of 3 eggs beaten stiff. Sift in the flour and lightly fold it in. Bake in ungreased pan in moderate oven. Use Boiled Icing No. 1.

Mrs. N. J. Hubbard, Talladega, Ala.

Velvet Sponge Cake

2 cups sugar
Whites 3 eggs
Yolks 6 eggs
1 cup boiling water
2½ cups flour
1 tablespoon Royal B. Powder

Process: Beat yolks until very light; add sugar and beat 15 minutes; then add well beaten whites and boiling water. Next, add flour sifted three times with baking powder. Flavor as desired. Bake in three layers and put together with filling,—caramel preferred.

(Mrs. O. H.) Mollie Bizzell McMillian, Eutaw, Ala.

Velvet Sponge Cake

6 eggs, separated
2 cups sugar
1 teaspoon Royal B. Powder
2½ cups sifted flour
1 cup boiling water
1 teaspoon Sauer's Vanilla

Process: Beat the whites and yolks of eggs separately for 15 minutes. Then beat them together thoroughly—the lightness of the cake depends upon this; add sugar, stirring constantly, the boiling water, and flour previously sifted with baking powder. Bake in a quick oven.

Mrs. R. V. Brawley, Statesville, N. C.

Sunshine Cake

1 cup sugar
¾ cup flour
7 eggs, separated
1 level teaspoon cream tartar
1 teaspoon Sauer's Lemon

Process: Sift flour once before and three times after measuring, the last time adding cream of tartar. Sift sugar. Beat whites to stiff froth, add sugar; beat well and add yolks thoroughly beaten. Fold in flour, flavor and bake in Van Duyson cake pan. Light both burners of stove for 5 minutes before placing cake in oven, then turn both burners down to a bead and bake fully an hour. When done, turn upside down and leave to cool in pan.

Mrs. John Tilley, Montgomery, Ala.

Sunshine Cake

7 eggs, separated
1 cup granulated sugar
⅔ cup flour
⅔ teaspoon cream of tartar
Pinch salt
1 teaspoon Sauer's Orange or Lemon

Process: Sift sugar and flour and measure each. Sift sugar four times. Add cream of tartar to flour and sift four times. Beat whites very light with the salt, add sugar gradually, the yolks beaten thoroughly, the flour, and flavoring. Pour into ungreased, tube pan and bake as Angel Food Cake No. 1.

Mrs. James Haralson, Montgomery, Ala.

ICINGS AND CAKE FILLINGS.

Almond Cream Filling

1 pt. cream, whipped; 2 teaspoons Sauer's Vanilla, ½ cup sugar

Process: Add sugar very gradually to thickly whipped cream, and flavor.

Mrs. Paul T. Weston, Albany, Ga.

Boiled Icing No. 1

Whites 2 eggs
2 cups granulated sugar
1 measuring cup water
½ teaspoon cream tartar

Process: Sift sugar with cream of tartar, add water and boil to 242 degrees. Pour slowly over slightly beaten egg whites, flavor with Sauer's Rose Water and beat until right consistency for cake.

Mrs. Jas. Haralson, Montgomery, Ala.

Never Fail Boiled Icing No. 2

Whites 2 eggs
2 cups sugar
½ cup water
8 marshmallows
¾ teaspoon Sauer's Vanilla
½ teaspoon Sauer's Lemon

Process: Beat whites stiff and cover with marshmallows. When sugar and water first begins to boil dip out 2 tablespoons syrup and add to whites. Repeat twice, using 6 tablespoons in all. Beat. When remaining syrup spins a thread that will fly away from spoon, pour slowly over whites. Add vanilla and lemon or 2 tablespoons lemon juice.

Mrs. J. P. Wood, Jr., Troy, Ala.

Boiled Icing No. 3

Whites 4 eggs
2½ cups sugar
1 cup water
1 teaspoon lemon juice or
½ teaspoon Royal B. Powder and tartaric acid mixed

Process: Cook syrup until it drops thick from spoon. Beat whites stiff and smooth with ½ cup sugar. Pour syrup over whites slowly, letting the last cook until it threads. After beating well, place bowl over hot water and add powder. Cook until it piles without sinking, if it is to be used to decorate. Plain icing will require less cooking.

Boiled Icing No. 4

3 cups sugar
1 cup water
1¼ tablespoons vinegar
Whites 3 eggs
¼ teaspoon soda

Process: Boil first three ingredients until it spins a thread. Do not stir while boiling. Beat whites of eggs stiff and pour over them the boiling syrup, in a thin stream. Beat until warm and add soda. Spread between layers, and over top, and sides of cake. If raisins and nuts are used, spread the layer with icing and when this has set, scatter over it the raisins, then the pecans; cover these with icing and upon this place another cake layer.

Mrs. Will Jones, Dixon Springs, Tenn.

Boiled Icing No. 5

1½ cups sugar
¾ cup water
Whites 2 eggs
Flavoring

Process: Reserve 2 tablespoons of the sugar. Mix sugar and water and boil until it threads. Beat eggs stiff, add 2 tablespoons sugar and continue to beat until very stiff. Pour syrup slowly over whites, add flavoring and beat until thick. This will be soft and spongy and can be put on very thick. If filling is desired, double the recipe. Juice of half a lemon will whiten and is good. If icing is too thin, add 2 teaspoons baking powder or 1 teaspoon cream of tartar.

Mrs. S. R. Dull, Atlanta, Ga.

Boston Fruit Cake Filling No. 1

Yolks 7 eggs
¼ lb. butter
¼ lb. sugar
1 lb. raisins
½ lb. citron
Wine or lemon extract

Process: Mix and cook in double boiler until thick enough to spread on cake layers.

May T. Fowler, Uniontown, Ala.

Boston Fruit Cake Filling No. 2

Yolks 8 eggs
½ cup butter
2 cups sugar
1 cup wine
1 orange, juice and rind
1 cup raisins
1 cup currants
1 cup nuts
½ cup citron
½ teaspoon each, cloves, nutmeg
1 teaspoon each, cinnamon, spice

Process: Cream butter and half of sugar; beat yolks until very light with remaining sugar; mix yolks and butter, add wine, orange juice, and spices and cook until mixture thickens, then add nuts and fruit.

Mrs. D. S. Brockway, Livingston, Ala.

Brown Sugar Icing No. 1

4 cups brown sugar
1½ cups cold water
Whites 2 eggs
1 teaspoon Sauer's Vanilla

Process: Boil until it forms a fairly hard ball in water and whip into well beaten whites. Add flavoring.

Minnie Folsom Thomas, Bluefield, W. Va.

Brown Sugar Icing

4 tablespoons sweet cream
2 tablespoons butter
2 cups light brown sugar

Process: Cream butter and sugar, add cream, a little at a time, and beat. Put over hot water and stir until foamy. Let cool before icing cake. If it gets too hard, add more cream.

Brown Sugar Filling

2 cups brown sugar
8 tablespoons water
White 1 egg
Sauer's Vanilla

Process: Mix sugar and water and a few drops of vinegar and boil until it threads. Pour over well beaten white. Flavor and beat.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Caramel Filling

3 cups sugar
1 cup sweet milk
1 tablespoon butter
1 teaspoon Sauer's Vanilla

Process: Mix 2 cups of the sugar with milk and boil, stirring constantly. Melt 1 cup sugar in skillet, stirring constantly, and add to boiling milk. Cook until it reaches soft ball stage when tested in cold water. Add melted butter and vanilla, beat until creamy, and spread while warm on cake. If it should get stiff or grainy, add a little sweet cream and dissolve over hot fire.

Mrs. Luther Bynum, Oneonta, Ala.

Caramel Filling No. 4

4 cups sugar
1½ cups sweet milk
1 heaping tablespoon butter
Whites 2 eggs
1 cup broken pecans
2 teaspoons Sauer's Vanilla

Process: Mix 3 cups sugar with milk and boil, stirring constantly; add butter and 1 cup melted browned sugar. When it reaches soft ball stage, pour over stiffly beaten whites; add nuts and vanilla.

Mrs. George Malone, Dothan, Ala.

Caramel Filling

3 cups brown sugar
½ cup cream
¼ cup water
1 heaping tablespoon butter

Process: Mix all ingredients and boil slowly, about 5 minutes. Remove from fire, add 1 teaspoon Sauer's Vanilla, and beat until creamy. If not thick enough, return to stove and cook a little more.

Mrs. A. Jackson, Douglas, Ga.

Caramel Filling

3 cups sugar
1 cup milk
1 heaping tablespoon butter
½ cup boiling water

Process: Caramelize 1 cup of the sugar by putting into hot skillet with 1 teaspoon of butter. Set inside oven and stir frequently until melted. Add boiling water and remove to top of stove. While it is melting, mix 2 cups sugar and milk; cook until it boils, stirring constantly. Add boiling, browned sugar and butter. Cook a few minutes and test in saucer. When done, add 2 teaspoons Sauer's Vanilla. Cover cake layer with caramel, a layer of nuts, if desired, and caramel. Decorate top with half pecans.

Elizabeth B. Bashinsky, Troy, Ala.

Caramel Filling

2 cups brown sugar
½ cup milk
1 heaping tablespoon butter
1 teaspoon Sauer's Vanilla

Process: Mix first three ingredients and cook until creamy, stirring constantly. Add vanilla and when slightly cooled, spread on cake. Care should be taken not to cook too much, or it will be stiff and grainy when cooled. If it should get stiff, add a little sweet cream and dissolve over hot water.

Mrs. Knox Henderson, Troy, Ala.

Caramel Filling

1 cup butter
2½ cups granulated sugar
1½ cups milk
1 teaspoon Sauer's Vanilla

Process: Mix first three ingredients and cook until a soft ball forms when dropped into ice water. Stir constantly. If it should curdle, add pinch of soda. When done, add vanilla and beat well.

Mrs. Richard Hobbie, Montgomery, Ala.

Caramel Filling

2 cups brown sugar
1 cup white sugar
4 tablespoons water
1 heaping tablespoon butter
1 teaspoon Sauer's Vanilla
4 tablespoons thick cream

Process: Mix first four ingredients and cook until it will spin a thread. Add vanilla and beat until cold. Add cream and spread on cake.

Mrs. M. Woolf, Birmingham, Ala.

Caramel Filling

3 cups sugar
3 teaspoons flour
½ teaspoon cream of tartar
1 cup fresh sweet milk
1 cup butter
1 teaspoon Sauer's Vanilla

Process: Sift together all dry ingredients; add to them the milk and butter, and boil, stirring constantly until soft ball is made when dropped into cold water or until pan is covered in small bubbles. Add vanilla; partially cool and beat well. Spread before it is cold. For chocolate filling, cocoa or chocolate may be added to dry sugar and cook in same manner.

Mrs. Thos. C. Russell, Alexander City, Ala.

Caramel-Pineapple Filling

2 cups sugar
1 cup milk
1 heaping tablespoon butter
1 teaspoon Sauer's Vanilla
1 can grated pineapple

Process: Mix first three ingredients and boil 4 or 5 minutes, stirring constantly. Add vanilla, and beat until creamy. Cover each cake layer with caramel and over them spread grated pineapple, from which all juice has been drained. Omit pineapple from top and sides of cake. Two tablespoons of pineapple juice may be poured over each layer, before caramel mixture is spread over it.

Mrs. Will Jones, Dixon Springs, Tenn.

Chocolate Filling No. 1

Yolks 2 eggs
1½ cups sugar
½ cup milk
1 tablespoon butter
¼ lb. chocolate, grated
1 teaspoon Sauer's Vanilla

Process: Dissolve chocolate over hot water. Beat yolks, add sugar, milk, and butter. Stir 5 minutes over flame. When it begins to boil, pour into dissolved chocolate and beat well. Add flavoring and spread between layers, over top, and sides of cake.

Mrs. Jas. Haralson, Montgomery, Ala.

Chocolate Filling No. 2

3 cups sugar
2 squares chocolate
1½ cups water
Yolks 6 eggs

Process: Cook sugar and water together until it spins a thread; pour slowly over the beaten yolks of eggs. Melt chocolate over hot water. Add chocolate and 1 teaspoon Sauer's Vanilla, and beat until creamy and thick enough to spread between layers and on top of cake.

Mrs. S. R. Dull, Atlanta, Ga.

Chocolate Coffee Icing

⅓ cup butter
2 cups Confectioner's sugar
2 tablespoons liquid coffee
1 square Baker's Chocolate
1 teaspoon Sauer's Vanilla

Process: Melt chocolate in vessel set into a pan of hot water. Mix sugar and butter, add hot coffee, chocolate, and vanilla. Beat until smooth and spread on cake. If icing does not spread smoothly, add a little boiling water. If decoration is desired, place it in ice box for a short time and put through an icing bag.

Nannie T. Shawhan, Mobile, Ala.

Chocolate Filling for Layer Cake

2 cups sugar
1 cup milk
¼ lb. Baker's Chocolate
1 tablespoon butter
White 1 egg
1 teaspoon Sauer's Vanilla

Process: Grate chocolate; beat white of egg stiff; mix first five ingredients and boil until it makes a soft ball in water, about temperature 220° to 222°. Remove from fire, add vanilla, and beat until right consistency to spread.

Mrs. Jas. Haralson, Montgomery, Ala.

Chocolate Filling

2 cups sugar
½ cup butter
½ cup flour
½ cup sweet milk
¼ lb. chocolate, melted
1 teaspoon Sauer's Vanilla

Process: Mix sugar and flour in perfectly dry bowl. Add other ingredients. Put into a vessel, set into a pan of boiling water, and cook until smooth and of right consistency. When cool, spread on layers.

Mrs. Warren Dent, Montgomery, Ala.

Chocolate Filling

2 cups sugar
1 cup milk
5 tablespoons grated chocolate
1 heaping tablespoon butter

Process: Mix first three ingredients and stir constantly until boiling; add melted, hot butter and continue stirring until right consistency, testing frequently in a saucer. When done, add 1 teaspoon Sauer's Vanilla and beat. Spread on cake while still warm. If too thin, return to stove and cook a short while. If too thick, thin with cream.

Bettie Allen, Montgomery, Ala.

Chocolate Filling

4 eggs
3 cups sugar
1 cup sweet milk
1 heaping tablespoon butter
2 squares Baker's Chocolate melted
1 teaspoon Sauer's Vanilla

Process: Beat eggs until light and add milk and sugar alternately. Add melted butter, set on stove and stir constantly until it boils. Add melted chocolate and boil about 3 minutes, until it drops thick from spoon. Add flavoring and beat until thick.

Mrs. Will Jones, Dixon Springs, Tenn.

Chocolate Filling

2 cups sugar
1 cup milk
5 level tablespoons grated chocolate
1 heaping tablespoon butter

Process: Mix and cook until smooth, stirring constantly. Test frequently to prevent over cooking. Add 2 teaspoons Sauer's Vanilla, beat and spread while warm, over layers, covering all the layers and then stack. Cover top and sides with filling.

Elizabeth B. Bashinsky, Troy, Ala.

Soft Chocolate Filling

1 quart milk
¾ cup chocolate
Butter size of egg
1½ cups sugar
5 heaping tablespoons flour
Sauer's Vanilla

Process: Mix and cook until thick, stirring constantly.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Cocoanut Filling

1 fresh cocoanut or
1 can Dromedary cocoanut
1 cup milk
3 tablespoons sugar
2 heaping tablespoons flour
1 egg

Process: Beat egg until very light; add sugar and flour and beat well. Add cocoanut and milk and cook until thick. When cool, spread over layers.

Mrs. E. J. Holt, Smithfield, N. C.

Lane Cake Filling

Yolks 8 eggs
½ cup butter
½ cup sugar
1 heaping teaspoon cornstarch
1 cup raisins
1 cup English walnuts or pecans
1 wine glass brandy or wine
1 teaspoon Sauer's Vanilla

Process: Mix and cook in double boiler until thick.

Mrs. E. B. Welch, LaFayette, Ala.

Lemon Cheese Filling

Yolks 6 eggs
1 cup butter
2 cups sugar
Whites 4 eggs
Grated rinds 1½ lemons
Juice 2 lemons

Process: Cream butter with half of sugar; beat yolks very light with remaining sugar and mix. Add lemon rind, juice, and whites beaten dry. Cook in double boiler until thick as cream and spread between layers.

Mrs. S. G. Lang, Sandersville, Ga.

Lemon Filling

3 eggs, not separated
1 cup sugar
½ cup butter
Juice and rind 2 lemons

Process: Cream butter and sugar, add lemons and beaten eggs. Cook until thick and put between layers while warm.

Mrs. E. B. Cade, Washington, Ga.

Lemon Cheese Filling

Yolks 8 eggs
2 cups sugar
½ cup butter
Juice 3 lemons

Beat yolks until very light, gradually adding sugar. Add other ingredients and cook until consistency of thick cream. When cold, spread between layers.

Line a bowl with lady fingers, pour the mixture over them, cover with meringue, brown a light color, and you have a delicious pudding.

Elizabeth B. Bashinsky, Troy, Ala.

Filling for Lemon Jelly Roll

2 eggs, not separated
1 tablespoon butter
1 cup sugar
2 lemons, juice and grated rind

Mix in order given and cook as in preceding recipe.

Mrs. Frank Morrison, Washington, D. C.

Lemon Cream Filling

3 eggs or 6 yolks
1 tablespoon butter
1½ cups sugar
2 lemons, rind and juice

Process: Mix and cook as Lemon Cheese Filling.

Elizabeth B. Bashinsky, Troy, Ala.

Lemon Cheese Filling

Yolks 5 eggs
2 cups sugar, ½ cup butter
2 lemons, juice
1 lemon, grated rind

Process: Beat yolks until very light, gradually adding sugar. Add juice and rind and cook in double boiler, stirring constantly. When thick, add butter melted; mix and remove from stove.

Marshmallow Filling

Whites 2 eggs
2 cups sugar
1 cup water
6 marshmallows
½ lb. chopped, blanched almonds
Sauer's Rose Water

Process: Make boiled icing; add to mixture the flavoring, and marshmallows cut into fourths. When about cool, add nuts.

Mrs. G. W. Eichelberger, Anniston, Ala.

Mocha Filling

1 cup confectioner's sugar
1 tablespoon butter
1 tablespoon cocoa
2 tablespoons strong coffee
½ teaspoon salt

Mrs. G. W. Eichelberger, Anniston, Ala.

Filling for Orange Cake

Juice 2 oranges
Rind 1 orange
2 cups sugar
Yolks 2 eggs
White 1 egg

Process: Grate the yellow rind of an orange. Mix first three ingredients and heat. When hot, pour over well beaten yolks and cook until thick, then add white slightly beaten. Remove from fire and beat until cold enough to spread.

This filling may be substituted for jelly in a jelly roll.

Mrs. E. S. Clayton, Ashville, N. C.

Orange and Lemon Icing

2 lumps cut loaf sugar
1½ cups confectioner's sugar
1 orange
1 lemon

Process: Rub cubes of sugar over rind of orange, put into bowl and dissolve in lemon juice. Add gradually the confectioner's sugar, using just enough to spread. Peel orange, remove pith, and cut into very thin slices. Spread icing and place thin slices of orange between layers.

Nannie T. Shawhan, Mobile, Ala.

Pine Apple Filling

1 can grated pineapple
Juice 1 lemon
¾ cup sweet milk
1 teaspoon cornstarch

Process: Mix and cook until thick, stirring constantly.

Mrs. Roy H. Hamrick, Bessemer, Ala.

Royal Icing

White 1 egg
1 cup confectioner's sugar
1 tablespoon lemon juice

Process: Put the unbeaten white into a bowl, add sugar slowly, beating constantly with a spoon and then add lemon juice. Spread evenly over cake and smooth with knife dipped into hot water.

Mrs. T. W. Palmer, Montevallo, Ala.

PICKLES, CHILI SAUCE, CATSUP, ETC.

Cherry Pickles

Weigh cherries, seed, cover with vinegar, and let stand over night. Pour off vinegar and squeeze out of fruit as much as possible. Arrange cherries and sugar in alternate layers, using as many pounds sugar as you have cherries. Let stand until dissolved, about 7 or 10 days, stirring every morning. When thoroughly dissolved, bottle or can.

Minnie Folsom Thomas, Bluefield, W. Va.

Fig Sweet Pickle

My Daughter, Helen Bashinsky Case's Recipe

1 pk. figs
1 gal. vinegar
7 pounds sugar
½ oz. stick cinnamon
½ oz. allspice
½ oz. cloves

Process: Cover figs with strong, boiling, salt water, using a pint of salt, and let stand 30 minutes. Pour water from figs and rinse well in fresh, hot water. Mix all other ingredients and let boil 15 minutes; add figs and cook 20 minutes. Seal hot and do not open jar for 3 weeks.

Elizabeth B. Bashinsky, Troy, Ala.

Sweet Pickles

8 pounds fruit
4 pounds sugar
2 oz. whole cloves
2 oz. whole cinnamon
1 quart vinegar

Process: Boil vinegar, sugar, and spices together for 10 minutes; add fruit and cook for a few minutes, without boiling, until tender, but not soft. Put into jars; boil juice and pour over fruit. Seal.

Mrs. A. Jackson, Douglas, Ga.

Sweet Spiced Pickle

7 pounds prepared fruit
3½ pounds brown sugar
1½ pints apple vinegar
1 teaspoon salt
½ ounce each, whole allspice, cloves, and cinnamon

Process: Dissolve sugar in hot vinegar, add spices and fruit, and cook until fruit can be pierced with a straw. Fill jars with fruit and pour over boiling vinegar. Good in 6 weeks. This is delicious for peaches, pears, or plums.

Mrs. Chas. B. Goldsborough, New York, N. Y.

Peach Sweet Pickle No. 1

My Daughter, Helen Bashinsky Case's Recipe

7 pounds peeled peaches
3 pounds sugar
1 pt. apple vinegar
Cloves, allspice, cinnamon

Process: Boil together vinegar, sugar, and whole spice; stick two cloves into each peach, soft or cling stone. Put a dozen or more peaches at a time into boiling sirup and cook until they can be pierced with a straw. Fill jars with peaches; cook sirup until thick and pour over them, filling jars to over-flowing. Seal while hot.

Elizabeth B. Bashinsky.

Pear Sweet Pickle

My Daughter, Helen Bashinsky Case's Recipe

6 pounds peeled pears
3 pounds sugar
1 pint apple vinegar
¼ oz. allspice
½ oz. stick cinnamon
½ oz. cloves

Process: Prepare as you do Peach Sweet Pickle No. 1.

Elizabeth B. Bashinsky.

Spiced Plums

My Daughter, Helen Bashinsky Case's Recipe

4 quarts plums
4 pounds sugar
1 pint strong vinegar
2 teaspoons allspice
2 teaspoons cloves
2 teaspoons cinnamon

Process: Heat vinegar and sugar and pour over plums. Put whole spices into little muslin bags and drop into fruit. Cook slowly until thick. Seal while hot.

Elizabeth B. Bashinsky.

Watermelon Sweet Pickle

6 pounds watermelon
3 pounds sugar
1 gal. apple vinegar
1 oz. stick cinnamon
½ oz. cloves
4 pieces mace

Process: Peel green and pink from rind, cut into fancy shapes or squares. Put 6 pounds rind into weak alum and salt water and let stand 24 hours. Drain, and boil in clear water until tender; add ingredients to vinegar and boil; add fruit and boil until clear and tender. Fill jars as in Peach Sweet Pickle No. 1.

Watermelon Sweet Pickle

7 pounds fruit
3½ pounds sugar
Whole cloves, spice, mace, and cinnamon
1 quart vinegar

Process: Cut rind, the red and soft white part from melon; cut the firm, white part into fancy shapes and soak in strong brine 24 hours, in strong alum water 24 hours, and clear water 24 hours. Add other ingredients to vinegar, (the spices tied in bags) and heat; add fruit and cook until clear and tender. Fill jars with fruit and pour boiling syrup over them, filling jars to overflowing.

Mrs. Harris Brown, Gallatin, Tenn.

Green Tomato Sweet Pickle

7 pounds sliced tomatoes
4 pounds sugar
1 pound seeded raisins
3 quarts vinegar
Cinnamon, spice and cloves

Process: Slice tomatoes and soak in lime water (½ cup lime to 2 gallons water) for 24 hours. Soak in clear water 2 hours and boil 2 hours in vinegar, with sugar and spices added. Just before removing from fire, add raisins.

Mrs. George Morgan, Lula, Miss.

Green Tomato Sweet Pickle

6 pounds tomatoes
3 pounds sugar
1 tablespoon each, mace, cloves, cinnamon, and allspice
3 pints vinegar

Process: Slice tomatoes and soak in brine 3 days and in fresh water 2 days, changing water often. Boil in alum water until green, and then in clear water. Add all other ingredients and boil 30 minutes. Seal hot.

Fannie R. Williams, Newton, N. C.

Tomato Sweet Pickle

1 peck green tomatoes
12 large onions
6 red peppers
1 cup sugar
3 pints vinegar
1 tablespoon mustard
1 tablespoon spice
1 tablespoon ground cinnamon
1 teaspoon cloves

Process: Slice tomatoes, sprinkle with salt, and let stand over night. Drain off juice and arrange in kettle, a layer each, of tomatoes, onions, and red peppers, cut fine. Add other ingredients to vinegar; heat and pour over vegetables. Boil until tender and seal hot.

Mrs. A. H. Meriwether, Hayneville, Ala.

Sweet Mustard Pickle (Excellent)

1 cup coarse salt
1 quart cucumbers
1 quart cabbage
1 quart onions
1 quart tomatoes
9 bell peppers

Process: Chop all vegetables fine, sprinkle with the salt, and pour over sufficient cold water to partially cover—not enough to rise over vegetables. Boil until quite tender; squeeze out vegetables from water and pour over the following dressing, while vegetables are quite hot.

Dressing

1 small box mustard
3 cups sugar
1 cup flour
1 heaping teaspoon turmeric

Process: Mix dry ingredients, add 5 pints vinegar. Cook until thick, stirring constantly. Seal while hot in sterilized jars.

(Mrs. G. A.) Augusta McMillian Moore, Eutaw, Ala.

Pepper Relish

12 green peppers
12 red peppers
3 large onions
2 cups sugar
3 teaspoons salt
1 scant qt. vinegar

Mustard seed and celery seed

Process: Remove seed from peppers and chop. Cover with boiling water, let stand 10 minutes, and drain off water. Cover with boiling water again, let all come to a boil, and drain off water. To the peppers, add onions, mustard and celery seed to taste, and all other ingredients and boil 10 minutes. Seal in jars.

Mrs. A. L. Dodwell, Past Rec. Secy. General U. D. C., Opelika, Ala.

Sweet Cucumber Pickle

1 quart vinegar
1 large onion, sliced
Alum, size bird's egg
Garlic
2 sticks cinnamon
Sugar
Cucumbers
Onions

Process: Mix first five ingredients and boil. Drop in cucumbers soaked from brine and cut into pieces—as many as vinegar will cover, and scald, but do not boil. Remove cucumbers, arrange in jars with some fresh onions, and alternate layers of sugar, until jar is full; cover with fresh, cold vinegar and seal. The boiled vinegar will scald quite a number of cucumbers, scalding each time only as many as vinegar will cover, after which it is discarded.

Mrs. A. L. Dodwell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

Cucumber Pickle

4 pounds cucumbers, sliced
6 pods red pepper or cayenne
2 pounds onions, sliced
2 quarts vinegar
1 quart brown sugar
2 tablespoons mustard seed
1 tablespoon celery seed
1 oz. turmeric

4 tablespoons olive oil

Process: Slice and peel onions and cucumbers and soak in brine 24 hours. Mix all other ingredients, except oil, and boil. Wash onions and cucumbers, add to boiling mixture, and cook 8 minutes. When cold, add olive oil and put into jars.

Mrs. Stuart McKenzie, Montgomery, Ala.

Cucumber Catsup

2 cups grated cucumbers
2 tablespoons celery
2 tablespoons onions
Vinegar
1 teaspoon each red pepper, black pepper, and ground allspice

Process: Grate large, fresh cucumbers, discarding the seeds. Put into a bag and squeeze dry. Sprinkle with salt and let stand over night; drain, and to 2 cups cucumbers, add onions and celery chopped very fine. Add spices and mix thoroughly with silver fork; add vinegar to proper consistency and seal, without cooking, in small jars. One and a half tablespoons rolled celery seed may be substituted for fresh celery.

Mrs. J. N. Thompson, Hon. Life Pres. Ala. Div. U. D. C., Tuscumbia, Ala.

Cucumber Relish

12 large, yellow cucumbers
24 large, white onions
3 large red peppers
1 stalk celery
1 qt. vinegar
1 cup brown sugar
1 tablespoon mustard
2 tablespoons flour
1 teaspoon turmeric

Process: Remove seeds from cucumbers and slice fine with onions and peppers. Sprinkle with salt and let stand over night. Drain, squeeze, and add celery cut fine. Add other ingredients to vinegar and boil 10 minutes; add vegetables and boil 10 minutes more. Seal hot.

Mrs. R. Gentry Estill, Wertzville, Mo.

Chow Chow

My Mother, Mrs. J. K. Murphree's Recipe

1 gal. cabbage
1 gal. green tomatoes
1 pt. green peppers
1 qt. onions
1 cup salt
4 tablespoons mustard
2 tablespoons ginger
2 tablespoons turmeric
1 tablespoon celery seed
2 pounds sugar
2 quarts vinegar

Process: Remove seed from peppers and chop fine all vegetables; add salt and let stand over night in earthen jar. Next morning squeeze out all liquid, add other ingredients, cook until tender, and seal in glass jars.

Mrs. W. W. Haralson, Troy, Ala.

Chow Chow

1 pk. green tomatoes
6 large onions
6 bell peppers
1 cup salt
1 tablespoon cloves
2 tablespoons allspice
2 tablespoons mustard
Sugar and vinegar

Process: Slice tomatoes; add salt and let stand over night. Drain well in bag; add onions, peppers, spices (ground), sugar to make quite sweet, and vinegar to cover. Cook until tender and seal while hot.

Mrs. Sam Scott, Verbena, Ala.

Pear Chow-Chow

1 peck pears
6 large onions
4 large red bell peppers
1 tablespoon salt
1 tablespoon whole spice
2 lbs. sugar
5 cups vinegar

Process: Cut pears into small pieces, grind onions and peppers. Mix, add all other ingredients, heat to boiling, then boil 30 minutes and seal hot.

Mrs. Max Williams, Dothan, Ala.

Dutch Salad

1 qt. small onions (whole)
1 qt. green tomatoes
1 large cauliflower
1 small head cabbage
9 small peppers
½ cup salt
10 tablespoons mustard
3 cups sugar
1 scant cup flour
2 quarts vinegar
Turmeric to color

Process: Coarsely chop tomatoes, cauliflower, and cabbage; cut peppers very fine, using a few red ones. Mix all vegetables, add salt and a little water, and cook until onions are tender enough to be easily pierced with a fork. Remove from stove and dash onions into ice water, changing water until onions are cold.

Mix mustard, sugar, and flour into a paste with a little water; add turmeric to color, being careful not to get too much. Then add vinegar and cook in double boiler. When hot, pour over onions and vegetable mixture, add 1 pint cucumber pickle and cook for 15 minutes.

Mrs. Davis Wilkerson, Troy, Ala.

California Chutney

2 cups chopped apples
2 cups chopped onions
2 cups seeded raisins
3 tomatoes
1 cup sugar
1 teaspoon black pepper
⅛ teaspoon cayenne
2 teaspoons salt
1 teaspoon ground cloves
1 teaspoon ground ginger
Apple vinegar to cover

Process: Mix, add vinegar, bring slowly to boiling, and simmer for 3 hours. Seal hot. Store in cool place. Delicious with meats.

John H. Reagan Chapter, Los Angeles, Cal.

East India Chutney

My Grandmother, Mary A. Williams Bizzell's Recipe

1 lb. apples
1 lb. tomatoes
1 lb. onions
1 lb. seedless raisins
Vinegar
½ lb. sugar
2 tablespoons chopped, dried ginger
1 teaspoon each, cloves and pepper
2 teaspoons salt
¼ teaspoon cayenne

Process: Chop, or slice apples, tomatoes, and onions; add spices and sugar; put into a crock and almost cover with vinegar. Cook in a slow oven 4 hours. Seal in fruit jars.

(Mrs. J. S.) Mamie McMillian Starke, Troy, Ala.

Tomato Chutney

1 pk. ripe tomatoes
6 green peppers
6 large onions
3 pints vinegar
2 cups sugar
2 tablespoons celery seed
Salt, pepper, allspice, and cloves to taste

Process: Scald and skin tomatoes and cut fine with peppers and onions. Add other ingredients to vinegar, heat and pour over vegetables. Boil until thick as jam, stirring frequently to prevent scorching. Good for fresh meats. Seal hot in small jars.

Mrs. E. L. Sullivan, Sandersville, Ga.

Corn Salad

5 pounds cabbage
12 ears tender corn
6 peppers
1 cup sugar
3 tablespoons mustard
2 heaping tablespoons salt
1 tablespoon flour
1 teaspoon turmeric
3 pints vinegar

Process: Run cabbage and peppers through food chopper, cut and scrape corn and mix. Add vinegar, salt, and sugar, and let come to boiling. Mix other ingredients and dissolve in little vinegar; add to boiling mixture. Boil 20 minutes and seal hot.

Mrs. Price L. Foster, Troy, Ala.

Corn Relish

24 ears corn
1 small head cabbage
4 large onions
4 green peppers
1 red pepper
2 qts. vinegar
3 cups sugar
½ cup salt
½ cup flour
¼ cup dry mustard
2 teaspoons celery seed

Process: Chop all vegetables and mix. Add quart of vinegar and boil. Sift together all dry ingredients, add to remaining quart of vinegar, and stir into hot vegetables. Boil until thick and seal in pint jars.

Mrs. Henry C. Whelshel, Douglas, Ga.

Brine for Cucumbers

Make a strong brine by boiling salt and water for five minutes and set away to cool.

Gather cucumbers with stems, using scissors to cut them from vines; wash and place in layers in stone jars, cover with cold brine. Have a top made to cover cucumbers and place a weight upon it to hold cucumbers under brine, which should stand about 6 or 8 inches above cucumbers. If cucumbers float above weight, they will spoil and soften. Add cucumbers from day to day, and additional brine, as needed, to keep them deeply covered. Examine when adding new cucumbers, and reject those that have softened. In a week or ten days they will be ready to make into pickle. Thus treated, they will keep for years, and can be made up as needed.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Cucumber Pickle

Soak cucumbers from brine, in several changes of fresh water, until no more salt remains than is desired. Line a kettle, bottom and sides, with grape leaves and arrange cucumbers in kettle, sprinkle 1 tablespoon of

alum and 1 teaspoon of turmeric over top and cover with grape leaves. Cover with equal quantities of vinegar and water and bring to scalding point,—do not boil. Discard the vinegar and put into kettle sufficient apple vinegar to cover cucumbers. Sweeten to taste with brown sugar and molasses, using about twice as much sugar as molasses. While this is heating, arrange cucumbers in stone jar in layers, sprinkling over each layer white mustard seed, celery seed, and about 2 tablespoons Coleman's mustard dissolved in vinegar. Put a plate over top that cucumbers may steam. When vinegar has boiled about 5 minutes, remove plate from jar and drain off all liquid and pour boiling vinegar over cucumbers. Cover jar. Pickles will be ready for use in about 10 days.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Cucumber Pickle

10 pounds cucumbers
3 onions
2½ pounds sugar
1 oz. scraped horse radish (optional)
1 oz. white mustard seed
½ oz. each, whole cloves, mace, allspice, ginger, cinnamon
¼ oz. each, black pepper, turmeric, and mixed mustard

Process: Soak cucumbers from brine in fresh water 24 hours changing water frequently; arrange in kettle, cover with vinegar, and cook slowly until a straw can pierce them. Remove from kettle and discard vinegar. Put into kettle one and a half times as much vinegar as was discarded and add all sugar, and half the whole spices after cracking them. Mix turmeric and mustard in little vinegar. When vinegar has boiled 10 minutes, add turmeric and mustard and pour boiling hot over cucumbers, which have been arranged in stone jars with alternate layers of sliced onions, horse radish, mustard seed, and the remaining half of whole spices. Seal tight and set in cool place.

Mrs. J. E. McAdory, Bessemer, Ala.

Chili Sauce No. 1

½ pk. ripe tomatoes
4 onions
3 pods green pepper
4 cups vinegar
4 tablespoons brown sugar
3 tablespoons salt
1 teaspoon each, allspice, cloves, nutmeg, and cinnamon

Process: Grind vegetables, add spices in bag, salt, sugar, and vinegar, and boil until thick.

Mrs. R. M. Vandiver, Montgomery, Ala.

Chili Sauce

½ pk. tomatoes
4 large onions
2 red peppers
2 tablespoons salt
4 tablespoons sugar
1 tablespoon allspice
1 tablespoon nutmeg
½ tablespoon cloves
3 cups vinegar

Process: Prepare as Chili Sauce No. 1.

Mrs. Leon White, Troy, Ala.

Chili Sauce

18 ripe tomatoes
6 large onions
3 green bell peppers
1 cup sugar
2½ cups vinegar
2 tablespoons salt
½ teaspoon ground cloves
Cayenne to taste
1 teaspoon each, cinnamon, allspice, and nutmeg

Process: Scald and peel tomatoes and cook with onions and peppers until tender. Mix other ingredients with vinegar; pour over vegetables and cook 30 minutes. Seal hot.

Mrs. George Morgan, Lula, Miss.

Chili Sauce

1 pk. ripe tomatoes
1 qt. sliced onions
6 green peppers
1 qt. cider vinegar
½ cup mustard seed
2 cups brown sugar
4 tablespoons salt
1 tablespoon each, ground cloves, ground cinnamon, allspice, and celery seed.

Process: Chop vegetables fine, mix, and boil an hour. Add vinegar and other ingredients; cook until thick, bottle, and seal.

Mrs. Hamilton M. Weedon, Troy, Ala.

Chili Sauce

40 ripe tomatoes
6 bell peppers
3 onions
4 pts. vinegar
1½ cups sugar
6 tablespoons salt
3 teaspoons each, ground cloves, allspice, nutmeg, cinnamon, and mustard

Process: Scald and skin tomatoes and chop fine with onions and peppers. Mix all other ingredients in vinegar and heat. Pour over vegetables and cook slowly one hour. Seal hot.

Mrs. Emily West, Charleston, S. C.

Chili Sauce

1 gal. ripe tomatoes
6 onions
2 cups sugar
1 qt. vinegar
3 tablespoons salt
1 teaspoon cayenne
2 tablespoons each, cloves, spice, and cinnamon

Process: Skin tomatoes. Tie spices in bags. Mix and boil slowly until well done and thick.

Mrs. B. A. Owens, Jackson, Tenn.

Chili Sauce

12 ripe tomatoes
4 ripe peppers
2 onions
2 tablespoons salt
2 tablespoons sugar
3 cups vinegar

Process: Skin tomatoes, peppers, and onions and chop fine. Mix other ingredients. Add ¼ teaspoon cinnamon and boil all together one hour. Canned tomatoes may be used, if fresh ones are not in season.

Mrs. S. G. Lang, Sandersville, Ga.

Chow-Chow

1 qt. green tomatoes
1 qt. red tomatoes
2 bunches celery
2 red bell peppers
2 large onions
2 ripe cucumbers
1 small head cabbage
1 cup salt
2 pints apple vinegar
2 pounds brown sugar
1 teaspoon mustard
1 teaspoon pepper

Process: Chop fine all vegetables, add salt, and let stand over night. Squeeze; add other ingredients dissolved in vinegar, and cook until done. Seal hot.

Red Pepper Catsup

½ pk. red peppers
2 large onions
½ gal. vinegar
1 cup sugar
3 tablespoons salt
1 tablespoon cloves
3 tablespoons black pepper
½ small box mustard
2 tablespoons celery seed
½ cup Worcester Sauce
1 small piece garlic
1 tablespoon allspice

Process: Boil all ingredients until peppers are soft. Mash through sieve. Re-heat to boiling, bottle, and seal.

M. A. Brown, Montgomery, Ala.

Tomato Catsup

1 gal. tomato pulp
1 qt. vinegar
3 cups sugar
2 tablespoons salt
2 tablespoons mustard
2 tablespoons black pepper
2 tablespoons whole spice
1 tablespoon cloves

Process: Put the tomatoes, 6 large onions, and 6 green peppers into kettle with a cup of water and cook until soft; strain through a sifter. To each gallon juice, add vinegar and other ingredients, in order given. Add spice and cloves in bags, and mustard dissolved in vinegar; cook until thick and seal.

Mrs. J. B. Knox, Troy, Ala.

Tomato Catsup

My Mother, Anna Young Dent's Recipe

1 pk. ripe tomatoes
3 pints vinegar
½ pound sugar
1 tablespoon black pepper
1 teaspoon cloves
Salt to taste
2 teaspoons each, spice, cinnamon, and mustard

Process: Slice tomatoes and boil with a few slices of onions until soft. Strain, add other ingredients mixed with vinegar, and cook until thick. Bottle and seal hot.

Mrs. C. S. McDowell, Jr., Eufala, Ala.

Tomato Catsup

½ bu. ripe tomatoes
1 lb. brown sugar
½ cup salt
¼ oz. cayenne
1 oz. ground cinnamon
1 qt. vinegar
½ oz. each, ground allspice, celery seed, and mace

Process: Boil unpeeled tomatoes and run through colander to remove skins only. Add other ingredients, mix well, and strain through sieve. Pour all that runs through into a kettle and boil until it is reduced to half the quantity.

Mrs. H. S. Scrugs, Gallatin, Tenn.

Tomato Catsup

4 qts. tomato pulp
1 pt. good vinegar
2 large onions
4 bell peppers
1 tablespoon whole spice
1 tablespoon black pepper
½ teaspoon cayenne
1 cup sugar
2 tablespoons each, salt and mustard

Process: Cook onion, tomato, peppers, and spice until mixture is a mush. Strain through sifter. Add other ingredients, except vinegar, and boil until reduced to half the quantity; add vinegar, let come to boiling, then bottle and seal.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Tomato Relish

25 large ripe tomatoes
10 pods of bell pepper
8 cups vinegar
4 tablespoons sugar
2 tablespoons salt
2 tablespoons celery seed
4 large onions

Process: Seed bell peppers and cut fine. Slice tomatoes and onions. Mix other ingredients in vinegar; heat and pour over vegetables. Boil 3 hours.

Mrs. A. H. Meriwether, Hayneville, Ala.

Green Tomato Pickle

1 peck tomatoes
12 large onions
2 pounds brown sugar
Vinegar
1 oz. each, black pepper, allspice, and cloves

Process: Slice tomatoes and onions and arrange in alternate layers, sprinkling each with salt. Cover with boiling water and let stand 24 hours. Squeeze out juices; taste, and if too much salt, rinse in clear water and squeeze. Cover with vinegar; add sugar, and spices in bags, and boil until clear. Seal hot.

Miss Ruth Hood, Oneonta, Ala.

Higdon Salad

1 gal. cabbage
1 gal. green tomatoes
1 pint green peppers
1 quart onions
2 pounds sugar
2 quarts vinegar
4 tablespoons ground mustard
2 tablespoons ground ginger
1 tablespoon each, cloves, turmeric, and celery seed.
Salt to Taste

Process: Chop fine, mix all vegetables, and let stand a few hours Put into bag and squeeze out juices. Mix all other ingredients with vinegar. Pour over vegetables, add salt to taste, and boil 20 minutes. Seal hot.

Mrs. Julia L. Bowles, Troy, Ala.

Sweet Pepper Pickle

24 sweet peppers, ripe or green
3 hot peppers
10 small onions
1 pt. vinegar
3 tablespoons salt
1½ cups sugar

Process: Seed peppers and grind with onions in meat chopper. Cover with boiling water for 10 minutes. Drain. Add salt, sugar, and vinegar and boil 15 to 20 minutes. Seal hot. This makes a delicious sandwich filling with mayonnaise.

Miss Lucy Finley, N. Wilkesboro, N. C.

Sweet Pepper Sauce

15 green bell peppers
5 red bell peppers
12 onions
1½ cups sugar
1 tablespoon salt
1 teaspoon black pepper
3 tablespoons white mustard seed
3 cups vinegar

Process: Grind peppers and onions in food chopper; mix and cover with boiling water. Let stand 15 minutes; put into a bag and squeeze out all juices; to the pulp add all other ingredients and boil 15 minutes. Seal hot.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Pepper Hash

12 red sweet peppers
12 green sweet peppers
12 white onions
2 tablespoons salt
2 cups brown sugar
1 pt. vinegar
3 hot red peppers

Process: Grind peppers and onions in food chopper; mix and pour boiling water over ingredients and pour off at once. Cover with cold water; heat to boiling point, drain off water, and squeeze through a bag; add other ingredients and boil 15 minutes. Seal hot. This amount makes 3 pints.

Mrs. Carl D. Taylor, Richmond, Mo.

Pepper Hash

48 large red peppers
48 large green peppers
6 large onions
4 heaping cups sugar
3 tablespoons salt
Vinegar

Process: Grind peppers and onions in meat chopper; cover with boiling water and let stand 10 minutes; squeeze dry, cover again with boiling water, and heat to boiling; squeeze dry again, add salt and sugar; cover with apple vinegar and boil 15 minutes. Pack in small glass jars and seal.

Georgia C. Smith, St. Davids, Pa.

Pepper Hash

12 red peppers
12 green peppers
4 large onions
2 cups sugar
1 pint vinegar
2 tablespoons salt

Process: Run peppers and onions through meat chopper; cover with boiling water and let stand 10 minutes; drain and repeat. Put pulp into thin bag and squeeze out all liquid; mix vinegar, sugar, and salt, and let come to boil; add pulp and boil 15 minutes. Fill jars and seal immediately.

Mrs. E. L. Dean, Greenwood, S. C.

Mustard Pickle

1 qt. small onions
1 qt. green tomatoes
1 large cauliflower
4 green peppers
6 medium cucumbers
1 cup sugar
1 cup flour
6 tablespoons mustard
1 tablespoon turmeric
Vinegar

Process: Break cauliflower, cut peppers fine and mix with other vegetables. Pour over them a brine, made of 4 quarts water and 2 cups salt, and let stand 24 hours. Heat to a scald and drain. Mix all dry ingredients and add water to make a smooth paste. Add sufficient vinegar to make 2 quarts, and cook until it thickens and is smooth, stirring constantly. Add vegetables and cook until well heated.

Mrs. Wallace Cater, Anniston, Ala.

Mustard Pickle

3 quarts vinegar
3 pounds sugar
1 cup flour
6 tablespoons Coleman's mustard
2 tablespoons turmeric
2 tablespoons celery seed

Process: Mix well and cook until thick. Pour boiling over vege-

tables which have been scalded. It will cover about 2 gallons cucumbers cut into small pieces, little onions, and cauliflower.

Mrs. Frank Chenault, Castalian Springs, Tenn.

Leyden Salad Pickle

1 gal. each, cider vinegar, chopped cabbage, green tomatoes, and green peppers, 2 pounds sugar, 4 tablespoons salt, 2 tablespoons each, ginger, mustard seed, mace, cloves, and celery seed; 6 large onions, chopped. Mix well and boil an hour.

Mrs. Mary F. Simmons, Faison, N. C.

Sweet Onion Pickle

36 very small onions	2 cups sugar
12 green peppers	1 tablespoon salt
12 red peppers	2 pints vinegar

Process: Scald peppers in boiling water and let stand 5 minutes. Pour cold water over them, drain, and cut fine. Peel onions, but leave them whole. Mix all ingredients, add 1½ ounces whole pickling spices and cook 30 minutes. Seal hot.

Mrs. Frank M. Tench, Staten Island, N. Y.

Dill Pickle

½ gal. small cucumbers	1 cup salt
5 quarts water	1 cup vinegar

Process: Fill a half gallon jar with small cucumbers, add a few hot pepper pods, dill seed, and stem of dill plant. Mix other ingredients; boil, and pour over contents of jar. Seal and keep in dark place for winter use.

Mrs. Meyer Sacks, Montgomery, Ala.

BEVERAGES.

Apricot Punch

1 can apricots	2½ cups sugar
5 lemons	3 pints water

Process: Heat water and sugar until sugar is dissolved. Cool, run apricots through a sieve and mix all ingredients. Serve with crushed ice.

Mary Olive Henderson, Andalusia, Ala.

Cranberry Punch

My Daughter, Helen Bashinsky Case's Recipe

Boil 1 quart cranberries with 2 quarts water for 30 minutes. Strain and boil juice 3 minutes. Measure juice, add an equal amount of sugar and 4 quarts water and boil 10 minutes. Strain and when cool, add juice of 12 lemons. Pour over block of ice in punch bowl and add slices of lemon.

Elizabeth B. Bashinsky.

Fruit Punch

6 oranges	2 cups sugar
6 lemons	2 cups water
1 can grated pineapple	2 qts. Apollinaris water
1 qt. strawberry syrup	1 bottle Maraschino cherries

1 cup strong English Breakfast Tea

Process: Boil sugar and water until well dissolved. Mix pineapple, juice of oranges and lemons, and tea. Strain and add strawberry syrup

(that which is sold in bottles), sugar and water. When ready to serve, add cracked ice, Apollinaris, and cherries.
Mrs. Leonora R. Schuyler, Pres. General U. D. C., New York, N. Y.

Fruit Punch

15 cups sugar
8 cups water
6 doz. lemons
6 doz. oranges
6 pts. strawberry syrup
1 can sliced pineapple
Maraschino cherries
2 gals. carbonated water

Process: Boil water and sugar 20 minutes; when cold, add juices of pineapple, cherries, lemons, oranges, strawberry juice, and sufficient water to make 4 gallons. When ready to serve, use half as much carbonated water in punch bowl as you use of the fruit mixture. Make a hole in block of ice with a hot iron and fill it with chopped pineapple and cherries. If you prefer, add 3 cans grated pineapple and cherries to punch. This will serve 200.

Mrs. Hamilton Weedon, Troy, Ala.

Delicious Fruit Punch

2 ounces citric acid
3 pounds sugar
6 oranges, unpeeled
3 pints boiling water

Process: Grate oranges, add acid and sugar dissolved in water. Let stand several hours in earthen vessel. Strain into glass jars or bottles. It will keep some time. When ready to use, add three parts plain or carbonated water to one of the fruit syrup. Ginger ale, cherries, sliced oranges, lemons, or pineapple may be added, but it is very delicious without these additions.

Mrs. Thos. G. Hyman, New Berne, N. C.

Fruit Punch

4 teaspoons tea
1 gal. boiling water
Juice 12 lemons
1 can grated pineapple
4 oranges, sliced
2 cups sugar (about)
Pint Maraschino cherries

Process: Pour boiling water over tea and let stand about 5 minutes. Add sugar and let stand until cold. Strain, add other ingredients and more sugar, if necessary. Serve with crushed ice.

Mrs. Chas. Lanier, Greenwich, Conn.

Ginger Ale and Lemon Punch with Mint

Juice 5 lemons
1 cup sugar
1 quart hot water
Ginger ale

Process: Dissolve sugar in water and set aside to cool. When ready to serve, add lemon juice, a quart of ginger ale for each quart of lemonade, and crushed mint. Pour into punch bowl over block of ice. Double and triple this quantity as needed.

Mrs. Arnold Smith, Alexander City, Ala.

Orange Lemonade

Mix the juice of 3 lemons and 6 oranges. Add about 12 glasses of ice water; sweeten to taste. Serve with crushed ice.

Mrs. W. T. Adams, Troy, Ala.

Yellow Punch

1 qt. concentrated orange syrup
2 fresh pineapples, grated
Juice 12 lemons
Grated rind 2 lemons
5 quarts water
Sugar to taste
1 can white cherries

Process: Mix sugar and water and heat until sugar dissolves. Cool and add other ingredients. This will make 2 gallons.

Mrs. Garland Daniel, Greensboro, N. C.

Fruit Cocktail

My Mother, Mollie Bizzell McMillian's Recipe

48 English Walnuts
48 Malaga Grapes
8 bananas
4 oranges
2 pineapples
2 cups sugar
1 cup orange juice
4 tablespoons lemon juice
2 cups wine, claret or sherry

Process: Seed and halve grapes, break nuts, shred pineapple, cut oranges into very thin slices, and mix well. Make a dressing of the liquids and sugar. Chill and serve in punch cups or sherbet glasses.

Mrs. Mamie McMillian Starke, Troy, Ala.

Strawberry Cocktail

Chop berries, cover with strained orange juice; put into ice box and when ready to serve, sweeten to taste with powdered sugar. Put chipped ice into each glass.

Mrs. Henry Paris, Sandersville, Ga.

Blackberry Acid

Mash 1 peck of berries and add 7 ounces tartaric acid; mix well and let stand 48 hours. Mash again and let stand 24 hours. Strain, and to each quart juice add a quart of sugar. Strain every day until perfectly clear and then bottle. Use only earthen or porcelain vessels.

Mrs. E. C. Winchester, Monroe, N. C.

Blackberry Nectar

My Mother, Frances Thornton Jordan's Recipe

Put 6 pounds berries into a porcelain vessel and pour over them a quart of cold water into which 2½ ounces of tartaric acid has been dissolved. Let stand 24 hours. Strain, being careful not to mash or bruise berries, and add 1¼ pounds sugar to each pint of juice. Stir occasionally with a silver spoon until dissolved. Strain again, pour into bottles, and seal cold. This requires no cooking. Diluted with water and ice, it makes a delicious summer drink.

Mrs. James P. Wood, Troy, Ala.

Blackberry Nectar

My Daughter, Helen Bashinsky Case's Recipe

2 qts. blackberries, 1 qt. water, 2½ oz. tartaric acid.

Process: Dissolve acid in water, pour over unmashed berries and let stand 24 hours. Strain (do not squeeze) through bag. To each pint juice, add 1½ pounds (3 cups) sugar. Bottle and cork tightly.

Elizabeth B. Bashinsky, Troy, Ala.

Blackberry Wine

Process: Mash 15 quarts berries. Add 2 quarts cold water and let stand 3 days. Strain through a bag and to each 3 pints juice, allow 5

pints warm water and 3 pounds sugar. Dissolve sugar in warm water and when cold, add to juice. Fill jugs and as it works off, fill with water for a week and then cork lightly until it ceases to ferment, when it can be corked or sealed.

Mrs. Sam Mittenthal, Troy, Ala.

Blackberry Wine

Process: Mash berries and to each quart add two quarts water. Let stand 36 hours. Strain and add 3 pounds sugar to each gallon of juice. Let ferment from 7 to 10 days, skimming each day. It should be kept well covered. Strain through flannel bag, bottle, and put in corks lightly. In the fall, tighten corks, seal, and do not use for a year.

Mrs. Chas. H. Allen, Montgomery, Ala.

Blackberry Wine

Measure berries and mash thoroughly. To each gallon berries, add a quart of boiling water and let stand 24 hours. Strain, and to each gallon of juice add 3 pounds sugar. Pour into a jar and skim every morning for 9 mornings, then strain through a flannel cloth and bottle.

Mrs. F. S. Persons, Montgomery, Ala.

Blackberry Wine

Process: Mash berries and measure. Pour over them one quart boiling water for each gallon of berries and let stand 24 hours. Strain, and to each gallon of juice add 3 cups sugar. Pour into jars, cover with a strong cloth, and let stand until fermentation ceases. Strain and bottle.

Mrs. J. E. McAdory, Bessemer, Ala.

Dandelion Wine

5 quarts boiling water — Juice 2 lemons
4 pounds sugar — Juice 4 oranges
4 quarts fresh dandelion blossoms

Process: Pour water over flowers and let stand 24 hours; strain and add sugar and fruit juices. Set in warm place to ferment. When fermentation ceases, bottle and cork.

Mrs. Canniff, Washington, D. C., B. M. Beauregard Chap.

Elderberry Wine

1 gal. ripe berries — ½ cake Magic Yeast
2½ gal. boiling water — Juice 1 lemon

Process: Dissolve yeast in little warm water; mix in order named and let stand 36 hours. Strain, and to each gallon juice add 3 pounds sugar. Let come to boil, then set away for 6 weeks. Strain and cork tightly.

Mrs. Oscar Simpson, Tuscumbia, Ala.

Unfermented Grape Juice

Stem and wash 10 pounds grapes (Concord preferred). Put into a large kettle with 2 quarts water and boil 10 minutes. Put into cheese cloth bag and let drip over night. Strain, add 2 pounds sugar, and heat until sugar is dissolved. Bottle while hot and cork tight.

Mrs. Canniff, Washington, D. C., B. M. Beauregard Chap.

Raspberry or Blackberry Vinegar

4 qts. ripe red raspberries, — 1 pint cider or vinegar
Sugar

Process: Mash berries in stone jar; add cider or vinegar, and let

stand over night. Strain through flannel jelly bag. Do not squeeze. To each pint juice, add a pint granulated sugar. Boil 15 minutes and bottle hot. Delicious summer drink.

M'lle Dunton, New York, N. Y.

Strawberry Shrub

4 oz. tartaric acid — 12 pounds strawberries

1 pint cold water

Process: Mash fruit, mix ingredients and let stand 48 hours. Strain, and to each pint of juice add 1½ pounds sugar. Skim daily for 3 days, then bottle.

Iced Russian Tea

3 tablespoons tea — 1 qt. cold water

1 pt. boiling water — 2 cups sugar

Juice 3 lemons

Process: Pour freshly boiled water over tea, add cold water, juice of lemons, and sugar. When tea has steeped 10 minutes, add rinds of lemons and let steep 3 minutes longer. Add sufficient water to fill a half gallon pitcher. Ice and serve with a spray of mint and two or three Maraschino cherries in glass, and a slice of lemon on rim of glass.

Mrs. Roy McKinney, Pres. General U. D. C. 1919-21, Paducah, Ky.

Hot Chocolate

Grate one ounce (a square) of Baker's Chocolate, add 2 tablespoons sugar and 3 of hot water. Stir briskly until smooth and then beat it into a quart of hot milk. Cook 3 or 4 minutes and serve hot with sweetened whipped cream on top of each cup. If allowed to boil after chocolate is added to milk, it becomes oily.

Miss Parloa.

PRESERVES AND MARMALADES.

Blackberry Jam

Wash and pick berries and discard white cores. Run through a sieve —a sand or lime sifter is especially fitted for this. Weigh berries and boil rapidly for 30 minutes without sugar, stirring frequently and skimming. Add a pound of sugar for each pound of berries and boil 10 minutes. Pull to back of stove; take out ½ cup of jam, set on ice to test for consistency. If too thin, boil a little longer. Seal hot.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Fig Preserves

Gather firm figs with stem. Soak 24 at a time in weak limewater, about 15 minutes. Scrape off the outer brown skin beginning at the stem and scraping down towards you; scrape stem also. Weigh and then wash fruit but do not let it remain in water. Weigh an equal amount of sugar. Add ¾ cup water for each pound of sugar. Boil syrup 20 minutes, skim frequently, add figs and boil rapidly. After boiling 10 minutes, add 2 lemons sliced with seeds and the yellow, but not the white rind, removed. When figs are done remove and place in sun, on dishes, until syrup is almost as thick as honey. Add fruit, let boil, and pour immediately into jars and seal. If you want beautiful preserves, cook only 10 or 12 pounds or about a peck at each cooking.

Elizabeth B. Bashinsky, Troy, Ala.

Grape Marmalade

Wash and remove skins from grapes. Heat the pulps and run through a colander to remove seeds. Mix skin and pulp and measure. Add an equal amount of sugar and cook until thick.

Mrs. John Weedon, Florence, Ala.

Heavenly Jam

7 pounds grapes
1 pound raisins
2 oranges
5 pounds sugar

Process: Heat grapes and mash through colander to remove seeds. Remove seeds from oranges and raisins and run through grinder. Mix all fruits, add sugar, and boil 30 minutes. Put into jelly glasses. Grape skins may be used, but should first be cooked until tender.

Mrs. Mary F. Simmons, Faison, N. C.

Orange Marmalade

3 oranges, 1 grapefruit, 3 lemons

Process: Shred fruit, and to each measure of fruit allow 3 measures of water; let stand 24 hours, and then boil hard for 10 minutes. Let stand another 24 hours and measure again. To each measure of fruit, add a measure of sugar and one extra measure of sugar to the whole amount. Boil to a jelly and pour into glasses.

Mrs. E. S. Clayton, Asheville, N. C.

Orange-Lemon Marmalade

Slice 3 oranges and 3 lemons as thin as possible, removing seeds. To each pound of sliced fruit, add 3 pints cold water and let stand 24 hours. Boil 45 minutes and let stand another 24 hours. Weigh, and to each pound add 1¼ pounds of sugar. Boil until quite clear and like jelly, about 45 minutes.

Mrs. Carroll Ley Stuart, Los Angeles, Cal.

Orange Marmalade

4 oranges, 2 whole lemons, and the juice of another. Sugar.

Process: Trim off thick end of the fruit, slice thin and cut into cubes, using a very sharp knife. Weigh and add 1 quart water for each pound of fruit. Let stand overnight. Next morning, boil until it can be pierced with a straw. Let stand until the following day. Weigh again, boil a short time; add as many pounds of sugar as you have fruit and boil 20 minutes. Pour into glasses, but do not seal for several days as it thickens slowly. Delicious between brown bread for luncheon or tea.

Mrs. W. C. Fritter, Panama City, Fla.

Marmalade

1 orange, 1 grapefruit, 1 lemon, sugar

Process: Shave off yellow rind of fruit and save it. With a sharp knife, peel off all tough, white fibre. Halve the fruit and slice very thin. Measure fruit and yellow rind, add 3 times as much water; let stand over night. Next morning, boil 10 minutes and let stand until next day. Mix fruit with an equal amount of sugar and boil an hour or longer, if too thin.

Mrs. J. P. Massie, Berkeley, Cal.

Grape Fruit Marmalade

1 orange
1 lemon
1 grapefruit
3 pounds sugar

Process: Slice fruit very thin, rejecting only seeds and cores. Add 3 quarts water to fruit and let stand overnight in earthen vessel. Next morning, boil for 10 minutes only. Drain off water, add 3 quarts fresh water and let stand over night. Next morning add sugar and boil until tender and "sheets" from spoon. Stir often that it may not burn. Pour into sterilized glasses. When cool, cover with melted paraffin.

Mrs. Julia L. Bowles, Troy, Ala.

Peach Preserves

Pare peaches and cut from stone in one large piece, that is, pare the peach from off the stone; crack 4 or 5 stones and add to preserves. Make as Pear Preserves No. 2, omitting the lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Pear Conserve

6 cups ground pears
3 oranges, ground
2 lemons, ground
1 pound nuts
1 pound raisins
5 cups sugar

Process: Mix and cook until thick.

Mrs. L. Harrill, Statesville, N. C.

Pear Marmalade

1 peck pears
4 California oranges
1 lemon
4 pieces crvstallized ginger

Process: Peel and core pears. Grind pears, oranges and lemon unpeeled, in coarse meat chopper. To each pound fruit add ¾ pound sugar and cook until thick, stirring constantly after it begins thickening.

Mrs. D. H. Marbury, Birmingham, Ala.

Pear Preserves

5 pounds pears run through food chopper, 5 pounds sugar, 2 small cans grated pineapple. Mix and boil until it jellies.

Mrs. A. E. Barr, Washington, D. C.

Pear Preserves No. 2

Peel fruit, quarter, remove core and all blemishes, and drop into cold water. When all fruit is prepared, drain and weigh. Use an equal amount of sugar. Put a layer of sugar into bottom of pan with a pint of water; then alternate layers of fruit and sugar, but no more water. Heat slowly until sugar is dissolved and then boil rapidly until syrup is thick. When it has boiled about 15 minutes, add sliced lemons after removing the yellow, but not the white inner rind, 1 lemon for every 5 or 6 pounds of fruit. It toughens fruit to remain in sugar overnight, and that is not desirable. Do not make more than 8 to 12 pounds at one time, that it may cook rapidly and be a beautiful pink color when done. If cooked in larger quantities, preserves will be dark.

Elizabeth B. Bashinsky, Troy, Ala.

Plum Sauce

Boil plums until soft and run through colander to remove seeds and skins. To each quart of pulp, add a quart of sugar, and to every 3 quarts of pulp, add ½ teaspoon black pepper and the same amount of spice. Cook until thick, stirring frequently to prevent burning.

Cornelia S. Bean, Inverness, Ala.

Rhubarb Conserve

4 pounds rhubarb
1 pound seeded raisins
5 pounds sugar
2 oranges
1 lemon
1½ pounds nuts

Process: Wash and peel stalks of rhubarb and cut into 1 inch pieces; add juice and grated rind of oranges and lemon, sugar, and nuts; cover and let stand 30 minutes. Place on stove and boil 40 minutes, stirring frequently. Pour into jelly glasses, seal with paraffin wax and cover with tin tops.

Mrs. George C. Evans, Sandersville, Ga.

Strawberry Preserves

1 quart strawberries
1 quart sugar

Process: Put sugar into porcelain kettle with just enough water to dissolve. Boil until it threads. Add berries and cook 15 minutes. When cold, put into jars. It is best to stand over night before sealing.

Minnie Folsom Thomas, Bluefield, W. Va.

Strawberry Preserves

To every 2 heaping cups stemmed berries allow 1 pound sugar. Arrange in porcelain vessel in alternate layers and let stand several hours until juice begins to run through. Cook slowly until sugar melts, and then very rapidly for 30 minutes after pink foam rises. Seal while hot.

Mrs. Samuel Scott, Verbena, Ala.

Strawberry Preserves

2 cups strawberries, 1 cup grated pineapple, 3 cups sugar.
Add 1 cup water and boil 20 minutes.

Mrs. A. E. Barr, Washington, D. C.

Strawberry Preserves

2 cups strawberries, 3 cups sugar, ½ cup water

Process: Dissolve sugar in water, add large, not over ripe berries and cook steadily, but gently, from 20 to 30 minutes, testing as you would jelly by dropping from spoon, and cooling a spoonful in saucer.

Mrs. Ella Higginson, Washington, D. C.

Watermelon Rind Preserves

Prepare fruit as in Miss Allen's recipe, wash, cover with boiling water, add 2 tablespoons salt, 1 teaspoon alum, cover with a plate and boil until tender enough to pierce with a straw. Plunge into ice water and change water frequently until rinds are ice cold. Prepare a syrup, using 1 pound of sugar and 1 pint of water for each pound of fruit. When boiling add cold rinds, and for each 6 pounds of rinds add a piece of ginger an inch long, or a lemon, sliced after removing the yellow peel. If more convenient, preserves may be partially cooked one day, the syrup drained off next morning, rinds added with ginger and lemon, and cooked until syrup is of right consistency.

Mrs. Davis Wilkerson, Troy, Ala.

Watermelon Preserves

Prepare rinds as in Watermelon Preserves No. 3. Cover with lime water and soak overnight. Then soak in clear water 3 hours, changing water every hour. Boil in clear water, or ginger tea, if preferred, until

you can pierce with a straw. Drain and weigh, allowing a pound of sugar and a pint of water for each pound of fruit. When it boils, add fruit and cook until clear. When about done, add a large can of pineapple and 2 lemons. Omit ginger tea, if pineapple is used.

Mrs. Ophelia Wiley, Troy, Ala.

Watermelon Preserves

My Mother, Clara B. Allen's Recipe No. 3

Pare off the green rind and soft, white inner rind. Cut the firm, white rind into fancy shapes, weigh, and allow 1¼ pounds of sugar for each pound of fruit. Line a kettle with grape leaves and fill with rinds, scattering a little pulverized alum over each layer. Cover with 3 thicknesses of leaves and pour in enough water to reach and wet the leaves. Cover with a close lid and steam, not boil, for 3 hours. Remove rinds and drop into ice cold water. Soak 4 hours, changing water each hour. Make a syrup, using 1 pint water for each 1¼ pounds sugar. Boil and skim until no scum rises. Add rind and simmer 50 minutes. Spread rind on dishes and place in sun; remove syrup from fire. When rinds are cool, bring syrup to boiling; add rinds and boil about 30 minutes. Seal hot. If desired, add 2 pieces ginger about an inch long, when rinds are first put into boiling syrup.

Eloise Allen, Dixon Springs, Tenn.

Watermelon Rind Preserves

Soak watermelon rinds over night in weak salt water. Next morning put into clear fresh water. The following night, soak in weak alum water to harden. Next morning put into fresh water again. About 11 o'clock, make a strong ginger tea in a large boiler. Boil rinds in this until tender. Make a syrup of white sugar allowing 1½ pounds sugar and 1 pint of water for each pound of rind. Cut lemon into rings, allowing 1 lemon for each melon. Boil until the rinds are clear and tender; then remove them, allowing the syrup to boil down thick. Pour it over the rinds. Put into jars.

Mrs. Robert H. Price, Talladega, Ala.

CANDIES.

American Fudge

2 cups sugar
1 cup milk
¼ cake Baker's Chocolate
2 tablespoons butter

Process: Mix sugar and milk and slowly bring to boiling point; melt chocolate and add, stirring constantly. When nearly done, add butter and cook until it reaches soft ball stage. Let cool, add 1 teaspoon Sauer's Vanilla and beat until creamy. Pour into a buttered dish; when cool, cut into squares.

Mrs. Jas. F. Creen, Anniston, Ala.

Brown Sugar Candy

2 cups medium brown sugar
1 cup nuts
¾ cup milk
1 tablespoon butter

Process: Mix sugar and milk and cook until it drops firm into cup of water. Remove, beat thoroughly and while beating, add butter and nuts; beat until heavy and creamy. Pour on buttered platter and cut into squares.

Caramel Fudge

4 cups granulated sugar
2 cups milk
½ teaspoon salt
¼ cup butter
½ teaspoon cream tartar
1 cup nuts, cut fine

Process: Caramelize ¼ cup of the sugar. When brown and melted, add ½ cup boiling water and stir until smooth. Mix other ingredients, except nuts, and when boiling, add boiling caramelized sugar. Cook until soft ball stage; remove from stove, beat until it thickens and add nuts. Pour upon buttered platter and cover with halves of pecans.

Mary Louise Sullivan, Sandersville, Ga.

Caramel Nut Candy

3 cups sugar
1 cup milk
1½ cups pecans
1 tablespoon butter

Process: Add milk to 2 cups sugar and boil. Brown remaining sugar in pan, stirring constantly. When thoroughly melted, add slowly to boiling milk and sugar, stirring well. When mixture forms soft ball when dropped into cold water, remove from fire and beat until it begins to thicken. Add butter, 1 teaspoon salt, and nuts. Pour into buttered dish and cut into squares while soft.

Miss Willette McMillin, Troy, Ala.

Caramel Nut Candy

3 cups white sugar
1 cup milk or cream
3 tablespoons Karo
2 tablespoons butter

Process: Boil until it reaches soft ball stage. Set aside and when almost cold, beat, add nuts and 1 teaspoon Sauer's Vanilla. Drop from a spoon, when stiff.

Chocolate Divinity Candy

2 cups sugar
2 tablespoons Karo (white)
2 heaping tablespoons cocoa
½ cup water
Whites 2 eggs
1 cup chopped pecans

Process: Mix first four ingredients and boil until it spins a thread or reaches soft ball stage. Pour slowly over whites, beating constantly. When a little cool, add nuts and beat until it begins to harden, then drop from spoon upon wax paper.

Mrs. C. O. Bomar, Montgomery, Ala.

Chocolate Fudge No. 1

2 squares chocolate, melted
½ cup cold milk
2 cups sugar
⅓ cup dark Karo
2 tablespoons butter
1 teaspoon Sauer's Vanilla

Process: Grate chocolate and mix first five ingredients; cook slowly, stirring occasionally until it reaches soft ball stage,—about 5 minutes. Remove from fire, add vanilla, and beat until it begins to granulate; pour into buttered pan; when nearly cold, mark into squares. If desired, add 1 cup of nuts.

Mrs. Sam Mittenthal, Troy, Ala.

Chocolate Fudge

2 cups sugar
2 squares grated chocolate
1 cup rich milk
1 heaping tablespoon butter
1 teaspoon Sauer's Vanilla

Process: Prepare as Chocolate Fudge No. 1.

Mrs. S. A. Caffee, Florence, Ala.

Chocolate Fudge

4 cups sugar
1 heaping tablespoon chocolate or cocoa
1½ cups milk
¼ lb. butter
1 teaspoon Sauer's Vanilla

Process: Mix sugar and chocolate; add milk and butter, mix well, and place on stove. Cook for a short time, until it almost creams when beaten; remove and beat, add vanilla, and nuts, if desired; pour into buttered platters, and when cool enough, cut into squares.

Mrs. Lilla Sandlin, Alexander City, Ala.

Cocoanut Dainties

Stuff dates with pecans, roll in icing and grated cocoanut.

Mrs. Lucy Donnell, Decatur, Ala.

Creamed Mints

Make a French Candy substituting 2 tablespoons water for fruit juice. Flavor with 6 drops oil of peppermint. Shape and place a nut on top of each.

Mrs. J. A. Rountree, Birmingham, Ala.

Crystallized Grapefruit Peel

Remove pulp and cut peel of grapefruit into thin strips with scissors. Cover with cold water and boil 20 minutes after it begins boiling. Pour off water; add cold water and repeat as above until it has been boiled three times for 20 minutes. Pour off all water and add measure of sugar for measure of peel (no water). Boil on slow fire until every drop of syrup disappears.

Miss Willette McMillin, Troy, Ala.

Sea Foam or Divinity Candy

3 cups sugar
¾ cup Karo
½ cup water
Whites 3 eggs

Process: Mix well first three ingredients and put on stove to cook. As soon as it begins to boil commence beating whites. When candy forms a soft ball in cold water, add slowly to whites. Before the last half is added, see that it forms a hard ball in water—so hard that it makes a noise against the side of cup. Add a cup of chopped pecans and flavoring, and drop from a teaspoon upon buttered tins.

Mrs. Henry Golson, Tuscumbia, Ala.

Divinity Candy No. 1

3 cups sugar
¾ cup Karo
½ cup warm water
Whites 3 eggs
Pinch Royal Baking Powder

Process: Mix first three ingredients and boil until it hardens in water. Pour slowly over well beaten whites of eggs to which baking powder has been added. Pour upon buttered dishes or marble, and mark into squares; nuts, chopped fine, may be added.

Mary Wood Porter, Connellsville, Pa.

Divinity Candy No. 2

2 cups sugar
1 cup Karo
½ cup warm water
Whites 2 eggs

Process: Make as Divinity Fudge. See page 257.

Mrs. DeWitt Brabham, Inverness, Ala.

Divinity Candy No. 3

2¼ cups sugar
⅓ cup Karo
½ cup water
Whites 2 eggs
Add nuts, if desired.

Process: Make as Divinity Fudge.

Grace A. Price, Talladega, Ala.

Divinity Fudge

3 cups sugar
½ cup Karo
½ cup boiling water
Whites 3 eggs

Process: Mix first three ingredients and boil until brittle when dropped into cold water. Pour over well beaten whites and beat until it almost creams. Add any preferred nuts; pour upon greased marble and mark into squares.

Mrs. Lilla Sandlin, Alexander City, Ala.

French Candy (Uncooked)

White 1 egg
1½ pounds 4X sugar
Juice of 1 orange or 1 lemon

Process: Put white into mixing bowl, add fruit juice and a little of the grated rind; stir together slightly and sift in sugar very gradually, working smooth after each addition of sugar until it is the consistency of biscuit dough. Knead well, roll into small balls or ovals; put pecans or English walnuts on top of each. It may be used for stuffing dates.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C., Birmingham, Ala.

Kisses

Boil 2 cups sugar until it spins a thread and pour over the beaten whites of 2 eggs; add 2 teaspoons Royal Baking Powder, flavor with Sauer's Lemon, Vanilla, or Rose; drop by spoonfuls on buttered paper, and cook in warm,—not hot—oven.

Mrs. Ophelia Wiley, Troy, Ala.

Mints

2 cups sugar
½ cup water
⅛ teaspoon cream of tartar
Essence of peppermint

Process: Add cream of tartar to sugar and dissolve with water over slow fire and then cook rapidly until it forms a soft ball in water. Place pan in cold water to stop boiling immediately. Beat until creamy. Flavor with a few drops peppermint, coloring all, or part of fondant, if desired. It is better if left in air tight vessel 24 hours before molding. Roll on marble slab and cut with small cutter.

Mrs. Gertrude Arnold, Anniston, Ala.

Patience

3 cups sugar
1 cup milk
1 tablespoon butter
1 cup pecans

Process: Caramelize 1 cup of sugar. Add 2 cups sugar and butter to milk and when it boils add brown liquid sugar. Let it boil for 2 or 3 minutes. Remove from fire, add nuts and beat until creamy.

Mrs. Lucy Donnell, Decatur, Ala.

Pecan Candy (Delicious)

4 cups brown sugar
1 cup milk
½ cup butter (scant)
½ pound crushed pecans

Process: Boil together sugar, milk, and butter until it forms a soft

ball when dropped into water. Remove from fire, add crushed pecans, and beat until hard enough to mold. Form into small cakes and place a half pecan on top of each. Set aside to cool.

Mrs. J. H. Phillips, Birmingham, Ala.

Pinochio Candy

2 cups sugar
½ cup rich milk
1 cup browned sugar
Nuts

Process: Mix first two ingredients and boil, stirring constantly until creamy. Slightly brown 1 cup sugar and add to boiling milk. When it reaches soft ball stage, add 1 teaspoon Sauer's Vanilla and nuts; pour upon greased dish or marble and mark into squares.

Mrs. A. H. Meriwether, Hayneville, Ala.

Pralines

2 cups dark brown sugar
1 cup granulated sugar
1 cup rich milk
1 tablespoon butter

Process: Mix all ingredients and heat slowly until dissolved. Let boil until a little tried in saucer is easily creamed. Stir frequently to prevent scorching. When thick as for icing, set aside until warm, then beat until it creams; add cup pecan meats when candy begins to cream. Drop upon wax paper, or pour into buttered dish and cut into squares.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C.

Pralines

3 cups light brown sugar
1 cup milk
3 tablespoons maple syrup
1 tablespoon butter
1 tablespoon Sauer's Vanilla
1 cup pecans

Process: Cook sugar and milk together, stirring constantly. When it begins to boil, add syrup and cook until soft ball stage. Add vanilla and butter and remove from fire. Let stand a few minutes. Beat until creamy. Add flavoring and nuts and drop by spoonfuls upon oil paper.

Elizabeth B. Bashinsky, Troy, Ala.

Pralines

Moisten any amount of brown sugar and stir until it begins to boil and then boil, without stirring, until it forms a soft ball in cold water. Set aside until cool enough to hold hand on bottom of vessel. Whip until light, add nuts, and when it begins to set, drop quickly upon marble slab.

Nell Satterwhite, Gallatin, Tenn.

Pull Candy

4 cups sugar, ¾ pint water, 8 tablespoons vinegar

Process: Mix and dissolve sugar thoroughly over a slow fire, then boil briskly until it hardens immediately in ice water. Pour into buttered dishes. Take up as soon as can be handled and pull with tips of fingers.

Minnie Rowland, Tuscumbia, Ala.

Raisin Brittle

2 cups granulated sugar
1 teaspoon butter
¼ cup vinegar
½ cup cold water
¼ cup each, raisins, figs, dates, Brazil nuts, walnuts or pecans, and Maraschino cherries

Process: Chop fruits and nuts and arrange in buttered tin plates.

Mix the other ingredients and boil until brittle. Pour over fruits. When cold, break into pieces.

Mrs. B. Rielley, Washington, D. C.

Sugared Peanuts

2 cups raw peanuts, 1 cup water, 1 cup sugar

Process: Heat sugar and water and stir until sugar is dissolved. Add peanuts and boil until mixture sugars, stirring constantly. Continue to stir until sugar melts and coats the nuts. Spread on flat dish to cool.

Mrs. S. G. Lang, Sandersville, Ga.

Sugared Pecans

2 cups pecan halves
1 cup sugar
½ cup water
½ teaspoon salt

Process: Boil sugar and water until it threads; add salted nuts, remove from fire, and stir until crystallized. Separate the nuts.

Miss Willette McMillin, Troy, Ala.

Vanilla Squares

3 cups sugar
1½ cups milk
Butter, size of walnut
1 teaspoon Sauer's Vanilla

Process: Stir milk and sugar until dissolved. Place on stove, add butter and boil until it threads in cold water. Beat smooth and add vanilla. Pour into buttered plates and cut into squares.

Frances Todd Brawley, Statesville, N. C.

Chocolate Fudge

3 cups sugar
1 cup milk
4 or 5 tablespoons cocoa
1 tablespoon butter

Process: Heat milk and sugar and stir until dissolved. Add cocoa and stir constantly until it forms a soft ball when dropped into cold water. Add butter just before removing from fire. Add 1 teaspoon Sauer's Vanilla and beat until creamy. Pour upon buttered marble or plates. When cold cut into squares.

Mrs. Walter Walters, Troy, Ala.

Date Candy

3 cups sugar
1½ cups sweet milk
1 pound dates
1 cup nuts

Process: Boil milk with sugar for a few minutes. Cut dates into fourths and add to mixture. Cook until it will make a hard ball in cold water. Remove from stove, add nuts, and cream until ready to pour upon buttered marble. When cool, cut into squares.

Mrs. Bailey Talbot, Jr., Troy, Ala.

In good recipes use good syrup

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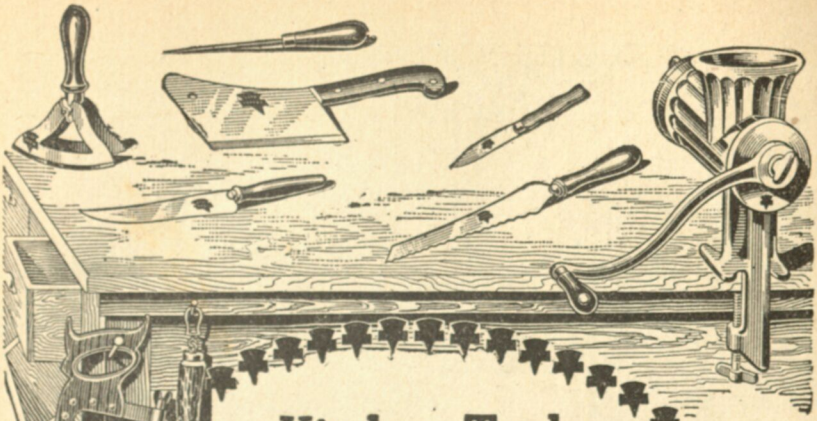

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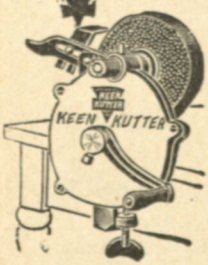

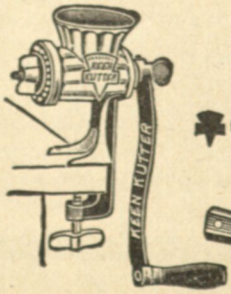

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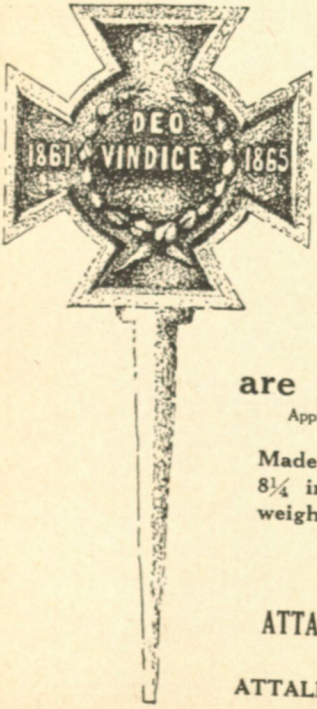

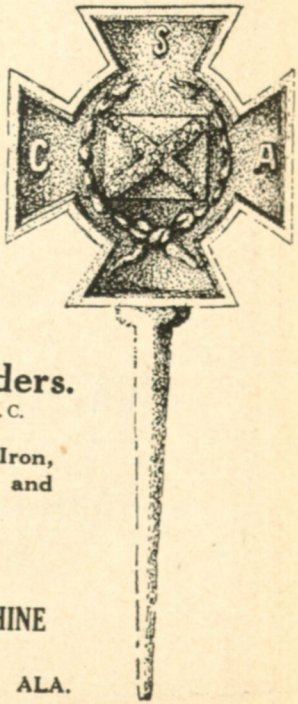

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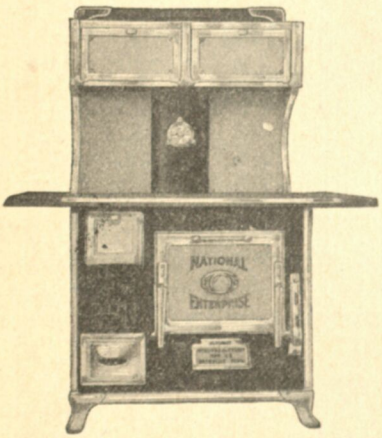

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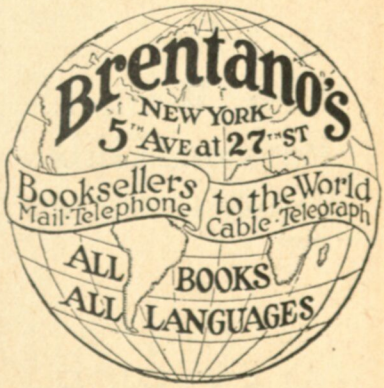

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Bread & Butter Pickles

25 small cu

8 med Onions

1 qt v m.

2 c sug

1/2 c salt

2 t celery seed

turmeric

1 t dry mustard

Put pickle onions & salt cover with water & stand overnight

Stand 1 hr

bring to boil

3 minutes